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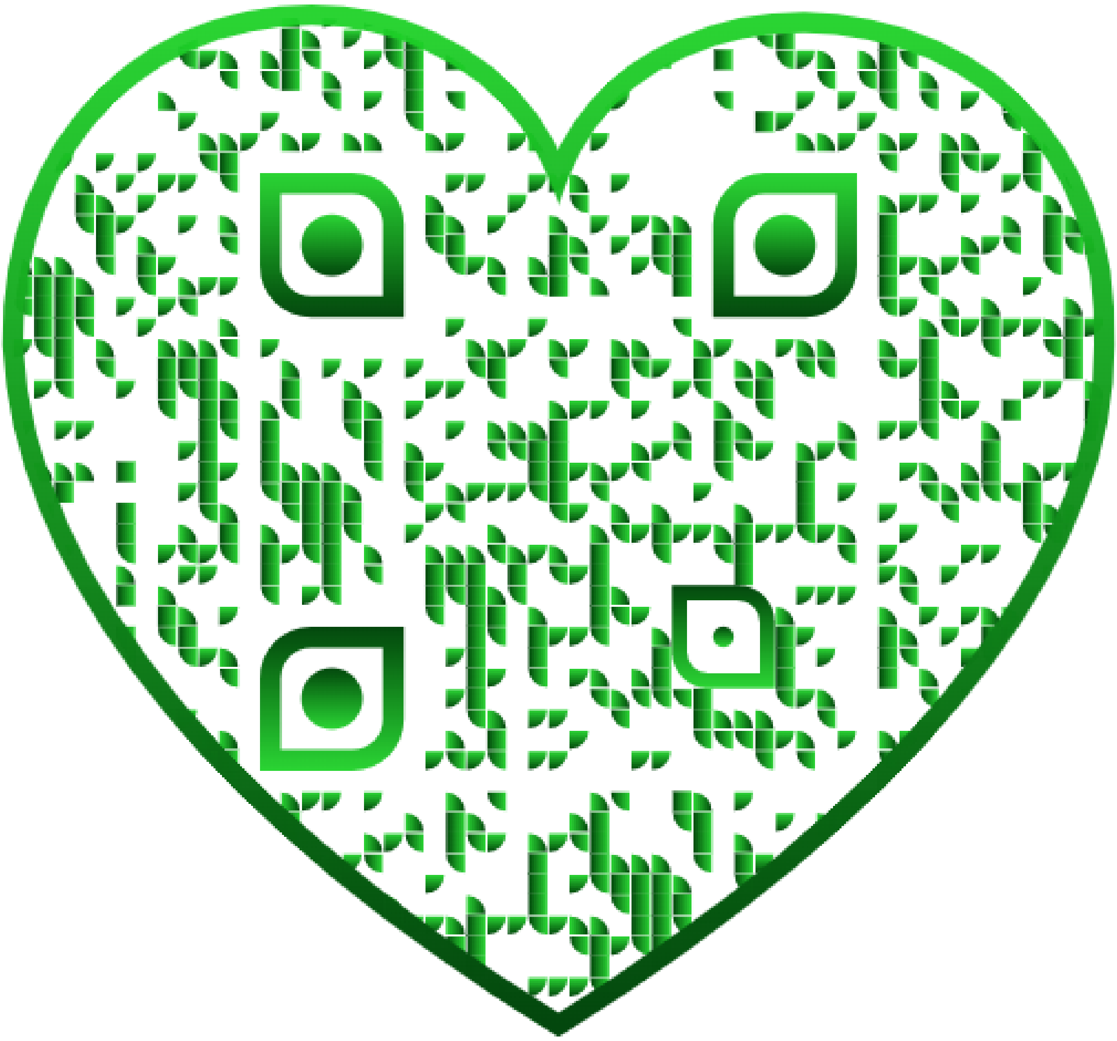

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WHEN THE GUESTS INVITED GUESTS AND THE CLOCK STRIKES DINNER.

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WHAT'S COOKING

@ALLRECIPES MAGAZINE

Every recipe in this issue gets a seal of approval, but here are a few recipes the editors, photographers, food stylists, and designers will be cooking this holiday and winter season.

STAFF FAVES FROM THIS ISSUE

KOREAN-STYLE CREAM CHEESE GARLIC BREAD
Kelsey Hansen
senior photographer

SHEET PAN CHICKEN QUESADILLAS
Jake Sternquist
photographer

MASHED POTATO GRATIN
Caitlyn Diimig, RD
senior food editor

GINGERBREAD COOKIES
Annie Probst
senior food stylist

OVEN-ROASTED TURKEY BREAST
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photographer

HAZELNUT-CHAI TWISTS
Stephanie Hunter
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FROM
THE EDITOR

IT'S GIVING SEASON

Every recipe in this magazine answers the question "What can I bring?" We have recipes for last-minute appetizers (page 80), bake-and-take gratins (page 60), and Grandma-approved sweets (page 23).

And when the holiday rush leaves little time for supper prep, make one of the dinners ready in 30 minutes or less on page 33. Even better? They double as potluck-ready, totable dinners, too.

If you're in need of a gift to give to gracious party hosts, turn to page 18 for our guide filled with culinary goodies. I'm personally obsessed with the pizza oil.

And while thoughtful gifts and good food are hallmarks of the holiday season, the presence of loved ones is truly the best present (I know, cheesy! But it's true!). Gather friends and family for a gingerbread cookie decorating party (page 9). No pastry chef skills required—the fun is in the mess along the way!

– CAITLYN DIIMIG, RD
SENIOR FOOD EDITOR

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all in

BEST SLOW COOKER HOT COCOA *p. 12*

↓

PHOTO: JAKE STERNQUIST; FOOD STYLING: ANNIE PROBST; PROP STYLING: NATALIE GHAZALI

HOUSE PARTY *p. 10* **ALLRECIPES HOTLINE** *p. 16*
NEXT LEVEL: THE NICE LIST *p. 18* **JUST CURIOUS** *p. 20*

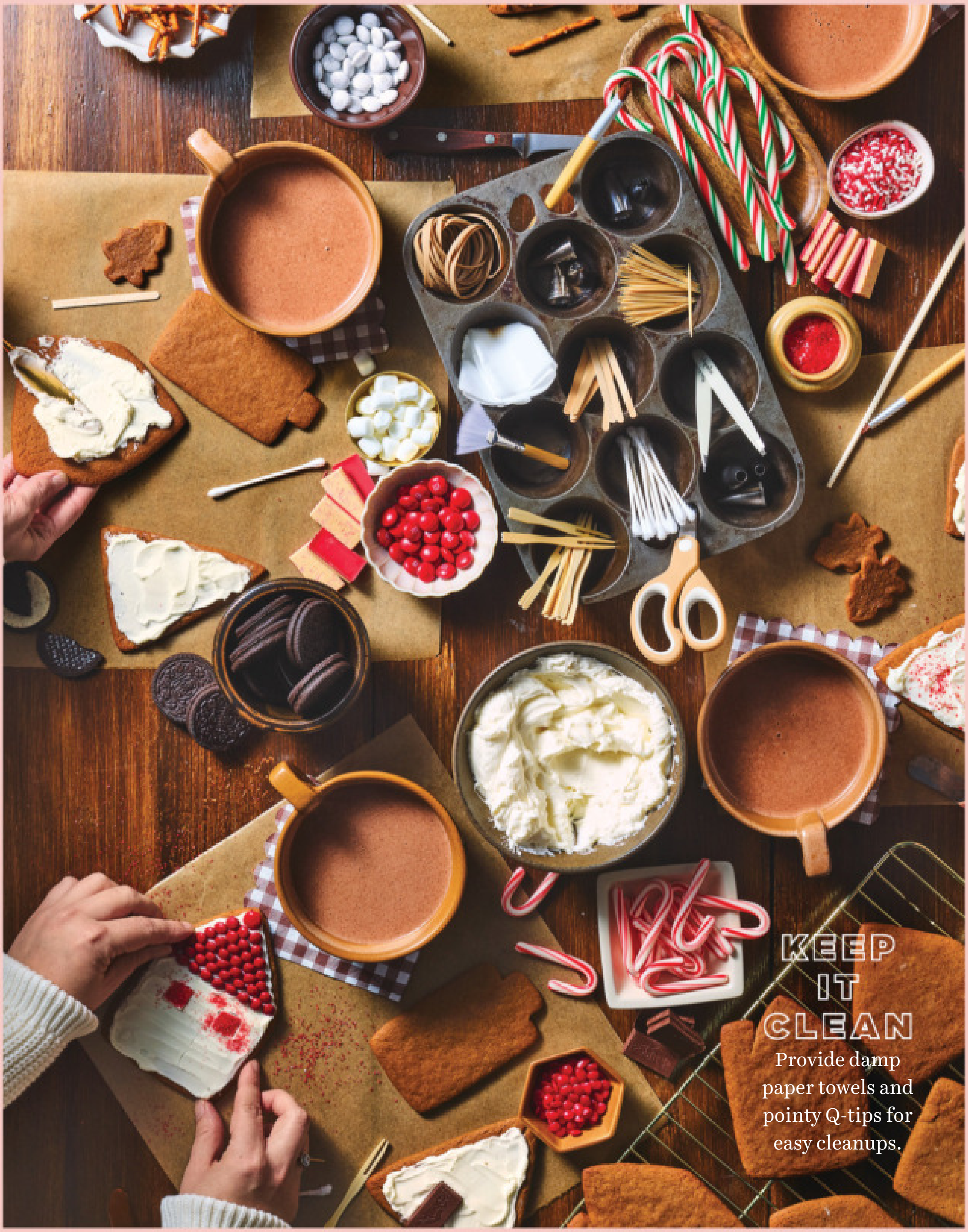
HOUSE PARTY

Grab a few friends, stir up some homemade hot cocoa, then decorate gingerbread houses with a 2D twist. Follow our so-simple decorating tips for giftable cookies that are so much easier than the 3D versions.

prep
AHEAD

Bake cookies up to 1 day before your decorating party.

PHOTOS: JAKE STERNQUIST; FOOD STYLING: ANNIE PROBST; PROP STYLING: NATALIE GHAZALI



KEEP IT CLEAN

Provide damp paper towels and pointy Q-tips for easy cleanups.

tools of the TRADE

Provide a variety of tools to make decorating easy. We recommend supplying several of each.

Silicone muffin liners or metal muffin tins for holding and organizing tools • Tweezers • Spreader knives • Toothpicks • Craft sticks • Chopsticks • Food-safe paintbrushes • Cotton swabs • Disposable pastry bags with tip couplers and rubber bands for tying off bags • Small to medium round and/or star pastry tips • Squeeze bottles (as an alternative to pastry bags) • Small scissors • Paring knives

HOT COCOA BAR

Let guests upgrade their hot cocoa with the following:

- Gourmet marshmallows
- Hot fudge sauce, warmed
- Caramel sauce, warmed
- Candy canes
- Pirouette cookies (creme-filled wafers)
- Butterscotch chips
- Toffee bits
- Milk/dark chocolate bars
- Chocolate sandwich cookies

BEST SLOW COOKER HOT COCOA

HANDS-ON 5 MIN **TOTAL** 2 HR, 5 MIN
MAKES 10 CUPS
SUBMITTED BY MACANDJAKESMOM

★★★★½ 72 REVIEWS

6 cups whole milk
2 cups semisweet chocolate chips
1½ cups whipping cream
1 (14-oz.) can sweetened condensed milk
1 tsp. vanilla extract

1. Combine milk, chocolate chips, cream, condensed milk, and vanilla in a 4- to 6-qt. slow cooker.
2. Cover and cook on Low, stirring occasionally, until chocolate chips are melted and mixture is smooth, about 2 hours. Turn to Warm setting and hold cocoa up to 2 hours.

GLUTEN-FREE

PER ½ CUP: 251 CAL; 16G FAT (10G SAT); 5G PRO; 26G CARB (1G FIBER, 24G SUGARS); 63MG SODIUM

freeze IT

TO FREEZE BAKED COOKIES, simply place the cooled (and undecorated) cookies in an airtight container and freeze up to three months. Thaw in the refrigerator overnight before decorating.

TO FREEZE COOKIE DOUGH, wrap dough ball tightly in plastic wrap, then wrap in foil. Freeze up to three months. Thaw in the refrigerator overnight. Roll out dough and bake according to recipe directions.

SHAPE IT

This recipe bakes up soft-set cookies. If using cookie cutters, the baked shapes might not have clean, sharp edges.

To reshape, gently press cookies with cookie cutters right after they come out of the oven, or use a knife to trim any edges.

GINGERBREAD COOKIES

HANDS-ON 30 MIN **TOTAL** 2 HR
MAKES 3 DOZEN **SUBMITTED BY** STEPHANIE SCHNEIDEWIND

★★★★½ 1,500 REVIEWS

We recommend at least a half-dozen cookies for each guest to take home. Bake up extra cookies, as some may accidentally break. This recipe easily scales to fit your party's needs.

- **1 cup butter, softened**
- **1 cup sugar**
- **2 egg yolks**
- **1 cup molasses**
- **4 cups flour**
- **1 tsp. salt**
- **1 tsp. baking powder**
- **1 tsp. baking soda**
- **1 tsp. cinnamon**
- **1 tsp. ground cloves**
- **1 tsp. ground ginger**
- **1 tsp. nutmeg**

1. Beat butter and sugar in a large bowl with an electric mixer at low speed just until combined, 1 to 2 minutes. Increase speed to medium-high and beat until light and fluffy, 2 to 3 minutes more. Beat in egg yolks, then molasses.

2. In another large bowl, whisk together flour, salt, baking powder, baking soda, cinnamon, cloves, ginger, and nutmeg. Gradually add flour mixture to molasses mixture, beating until well blended and smooth.

3. Divide dough into 4 portions, then form each into a 1-inch-thick disc. Wrap discs in plastic wrap; chill until firm, at least 1 hour (or overnight).

4. Preheat oven to 350°F. Working with one disc at a time (keep remaining discs chilled), roll dough on a lightly floured work surface with a floured rolling pin to ¼ inch thick. Cut dough with desired house-shape cookie cutters (or by hand), dipping cutters into flour as needed to prevent sticking.

5. Transfer cutouts to ungreased cookie sheets, spacing them 2 inches apart. Gather any dough scraps into a ball, flatten, rewrap with plastic wrap, and chill for additional batches.

6. Working in batches as needed, bake cookies until firm, 8 to 10 minutes (larger shapes may need additional baking time). Transfer cookies to wire racks to cool while you finish rolling, cutting, and baking remaining dough portions.

7. Frost and decorate cooled gingerbread cookies as desired.

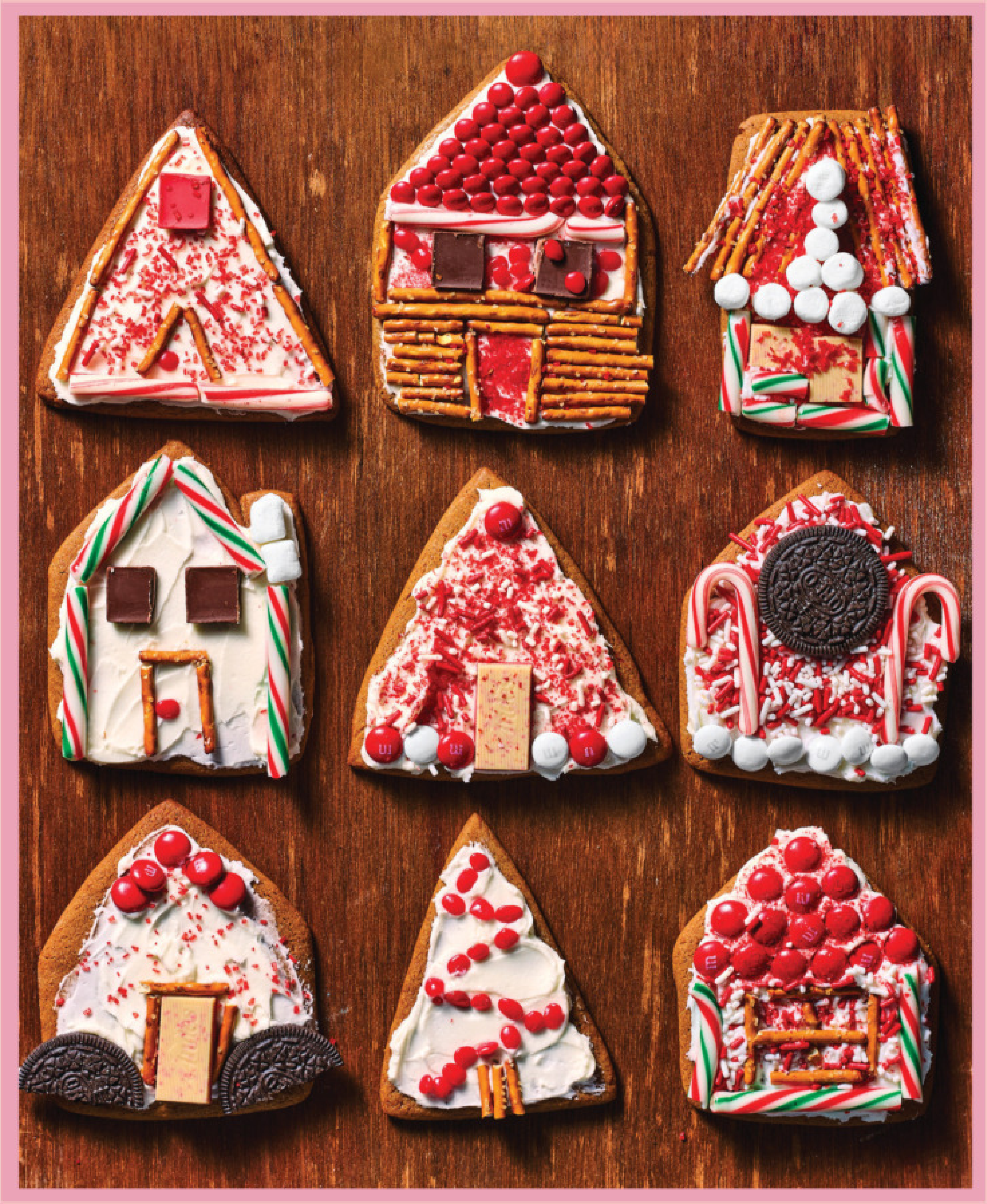
PER 1 (3-INCH) UNDECORATED COOKIE: 147 CAL; 6G FAT (3G SAT); 2G PRO; 23G CARB (0G FIBER, 12G SUGARS); 158MG SODIUM

BUTTERCREAM FROSTING

Beat together 8 cups **powdered sugar;** 1 cup **vegetable shortening;** 1 cup **unsalted butter,** softened; 2 tsp. **vanilla extract** (or almond extract); and ½ tsp. **salt** in a large bowl with an electric mixer at medium speed until smooth and fluffy. Beat in 2 Tbsp. **milk,** adding additional a teaspoon at a time, until desired consistency. Makes 8 cups.

SPECIAL TOUCHES

USE CHOCOLATE BARS, PEPPERMINT BARK, PRETZEL STICKS, AND CANDY CANES FOR WINDOWS AND DOORS. • CINNAMON-FLAVOR CANDIES, MINI MARSHMALLOWS, AND CANDY-COATED CHOCOLATES CAN ACT AS SHINGLES. • BAKE UP SMALL CHRISTMAS TREES WITH DOUGH SCRAPS. USE A 1½-INCH TREE CUTTER. SEAL TREES TO FRONTS OF HOUSES USING FROSTING.



editor's
TIP

Don't worry about having bakery-level decorating skills. The fun is in gathering together.

GIFT IT

TO PACKAGE DECORATED COOKIES FOR GIFTING, ALLOW THEM TO STAND UNTIL TOPPINGS ARE SET. LAYER COOKIES BETWEEN SHEETS OF WAX PAPER IN DECORATIVE TINS. TIE TINS WITH RIBBON AND ADORN WITH BOWS. COOKIES WILL HOLD UP TO 5 DAYS AT ROOM TEMPERATURE.

on the MARKET

Bake cookies using a variety of house shapes, such as a townhome, an A-frame cabin, and a classic house with a chimney. Find decorative cookie cutters on Etsy or make your own shapes:

TOWNHOME
4½x2-inch rectangle

A-FRAME CABIN
3½-inch-tall triangle with 4-inch sides

CLASSIC HOUSE
4½-inch-tall by 4-inch-wide piece; evenly cut away triangular pieces for a roofline, leaving base 2½ inches tall. Cut a ¾-inch-tall by ½-inch-wide rectangle for a chimney.

* * *

EYE CANDY

Set out a variety of frostings and glazes (tinted, if desired), sprinkles, candies (below), nuts, coarse sugar, and edible glitter. These can be used to create brick and stone, Christmas lights, windows, doors, roof edges, snow, wreaths, and more.

CANDIES TO TRY
Stick with small candies, such as mini and full-size M&M's, mint-flavor chocolate bars and/or bark, candy canes, mini marshmallows, and/or cinnamon-flavor candies.

allrecipes HOTLINE

Experts and Allrecipes Allstars—our most engaged community cooks—answer frequently asked questions and provide some sage advice.

BY COREY WILLIAMS AND CARMELLA D'ACQUISTO

I want to bring a healthier potluck dish to my work party. What should I bring that everyone will love and won't turn their noses up at?

For a crowd-pleasing dish, registered dietitian Jennifer Bruning recommends fruit salad. "Fruit's sweet and tart flavors are popular with lots of people, and you can play with flavors using different herbs and dressings," Bruning says. "I make fruit salad dressing using white balsamic vinegar, a little sugar, vanilla bean paste, and a splash of olive oil." Veggies and cheese are another healthy go-to option. "I like to bring caprese skewers—not many people will turn their nose up at fresh mini mozzarella balls, cherry tomatoes, fresh basil, and a finish of balsamic glaze, flaky salt, and black pepper," says Allstar Sarah Stone (@TheDailyGourmet).

I need to board my dogs over the holidays. How can I ensure their safety and well-being while in the care of others?

Maintaining their routine as much as possible can keep pets (and you) at ease. Provide the kennel with portioned servings of your pets' food, favorite treats, any medications, information about their daily schedule, and, if permitted, a few toys and an item with familiar scent, such as a blanket or towel, says Annie Valuska, PhD, a principal scientist for Purina. "Be honest with the facility about any quirks, anxieties, or behavioral issues your dogs may have," she says. Valuska also recommends checking with your veterinarian to ensure your pets are up-to-date on all vaccinations.

Any tips for cleaning the house before my guests arrive?

Act like a pro. "Get all your cleaning supplies out and in a bucket, take it outside, and then come back in and pretend you're a housekeeper and start judging your house with the eyes of an outsider. You'll see things that you may have become blind to, such as dust on the ceiling fans," says Allstar Angie Fuller (@Angie Fuller). And remember true hospitality is about connections with your guests, says Karla Carter, a Utah-based master KonMari consultant. "What makes your guests feel seen and cared for? Add fresh flowers, a favorite drink, or go all in with a fun theme—whatever brings you joy," Carter says. "The most meaningful gesture is your presence. Celebrate your guests, and that's what they'll remember long after the dishes are done."

I'm worried my nice casserole dish will get forgotten and left behind at a potluck, but I don't want to bring disposables. What's a guest to do?

Go thrifting. "I abhor having to remember my dish, so I pick up cheap ones from thrift stores and then I don't feel bad leaving them behind," says Allstar Ashley Berger (@sweetpealifestyle).

HAVE A QUESTION YOU'D LIKE OUR EXPERTS AND ALLSTARS TO ANSWER?

Send a message to spoon@people.inc. We kindly ask you to include "Allrecipes Magazine: Hotline" in the subject line.

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Gems
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MOUSSE PATÉ WITH CHICKEN
AND A HALO OF SAVORY GRAVY

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NEXT LEVEL

the NICE LIST

Don't show up to parties empty-handed—bring a gift that's always in good taste. These culinary finds will make the holidays even yummier for every host in your life. BY KARLA WALSH

1
QUINCY
2
COMPARTES
PINK ELEPHANTS
3
Ghia
STRAWBERRY & ORANGE BLOSSOM
HIGH MESA
ROASTED FRESNO
HIGH MESA
ROASTED HATCH
HIGH MESA
ROASTED HABANERO
4

1 QUINCY BRINE AND OLIVES

For the friend who thinks every martini could be dirtier, stir up their happy hour with these pitted Spanish Queen olives. The zero-waste jar includes the just-right ratio of from-the-barrel brine to plump olives. ***$15 for one 16-oz. jar at drinkquincy.com***

2 COMPARTES PINK ELEPHANTS CHOCOLATE BAR

Dressed up with rainbow sprinkles and those iconic pink- and white-frosted animal crackers, this dark chocolate bar will bring a smile to any host's face. ***$10 for one 3-oz. bar at compartes.com***

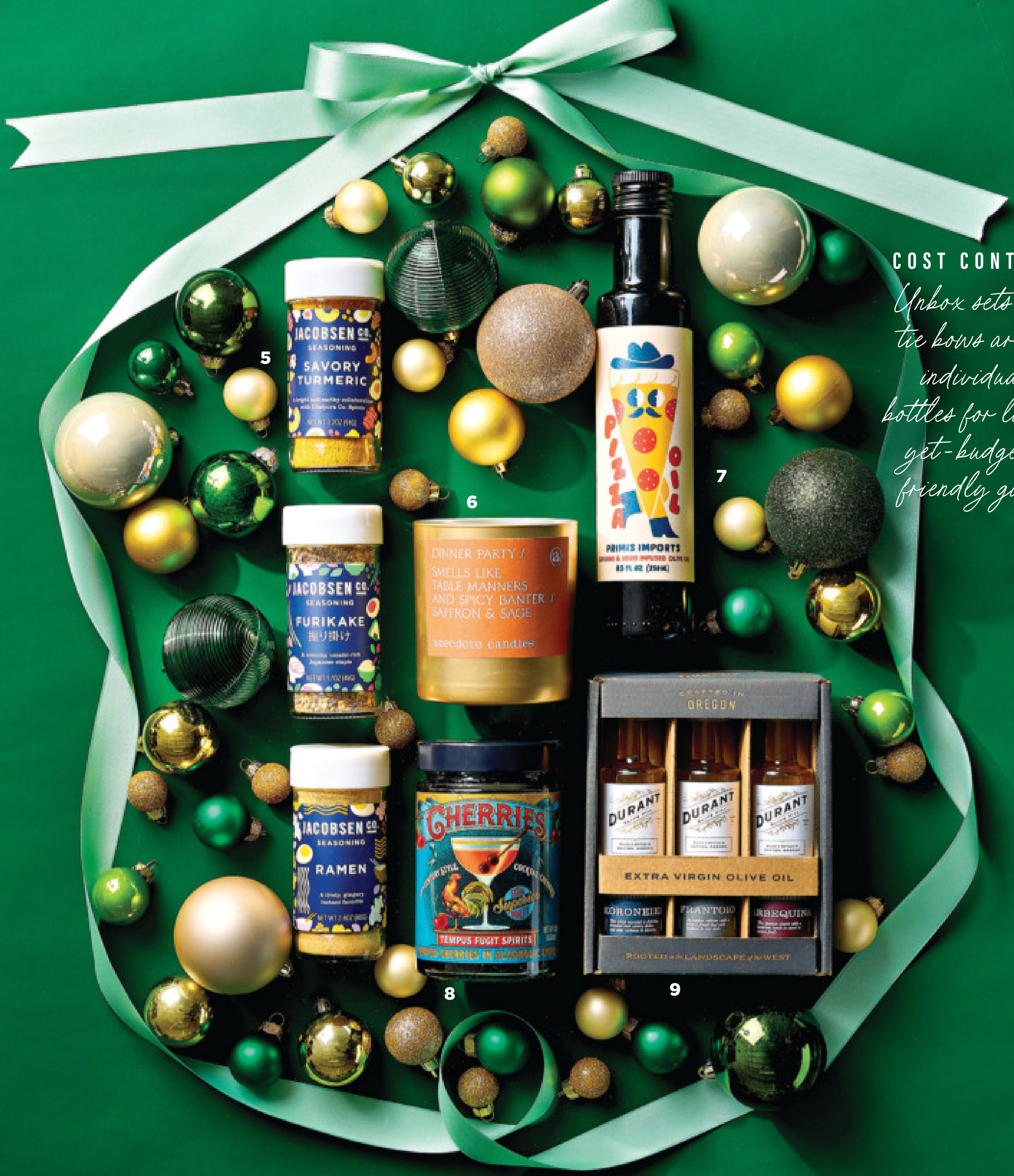
3 PERSONALIZED GHIA LE FIZZ TWO-PACK

Inspired by the bubbly Aperol Spritz, this nonalcoholic sparkler features strawberry, black currant, and lemon juices, plus three types of tea. Create custom labels for an extra-special touch. ***$40 for two 750-mL bottles at drinkghia.com***

4 HIGH MESA FLAME ROASTED HOT SAUCE THREE-PACK

Customize a bundle of smoky roasted hot sauce blends for your hosts' desired heat preference. Choose from Fresno, Serrano, Habanero, or Hatch chile small-batch sauces. ***$36 for three 8-oz. bottles at highmesachile.co***

PHOTOS: BRIE GOLDMAN; FOOD STYLING: ANNIE PROBST; PROP STYLING: BREANNA GHAZALI



COST CONTROL

Unbox sets and tie bows around individual bottles for luxe-yet-budget-friendly gifts.

5 JACOBSEN SALT CO. POPCORN TRIO Add oomph to movie-night popcorn with a dash of Furikake, Savory Turmeric, or Ramen seasoning. The umami-forward spice blends also jazz up deviled eggs, party mix, or dips. ***$31 for three 1.7- to 3.2-oz. jars at jacobsensalt.com***

6 ANECDOTE DINNER PARTY CANDLE This chic candle is aromatic without being overpowering. Light it after the table is cleared for a clean, soapy scent with subtle notes of orange zest and black peppercorn. ***$34 for one 9-oz. candle at anecdotecandles.com***

7 PRIMIS IMPORTS PIZZA OIL Wood-fired pies, delivery slices, and frozen pizzas taste gourmet once they're gussied up with a drizzle of Spanish EVOO. Fresh cayenne peppers are crushed with olives to create a bold, spicy oil. ***$18 for one 8.5-oz. bottle at primisimports.com***

8 TEMPUS FUGIT SPIRITS COCKTAIL CHERRIES Finish off cocktails with these spirited cherries. Soaked in spiced sugar syrup and kirsch, these cherries also shine atop ice cream sundaes and in quick breads. ***$20 for one 14.6-oz. jar at amazon.com***

9 DURANT EXTRA-VIRGIN OLIVE OIL TRIO BOX Set the stage for sensational salad dressings, marinades, and soups with these award-winning EVOOs, featuring a rotating cast of current bestsellers. We couldn't stop drizzling Arbequina, Tuscan, and Koroneiki finishing oils over roasted vegetables and pasta. ***$24 for three 50-mL bottles at shop.durantoregon.com***

JUST CURIOUS

Foodie facts, can't-miss dates, and travel tips.

BY COREY WILLIAMS

46 MILLION

THE NUMBER OF WHOLE TURKEYS EATEN ON THANKSGIVING DAY IN THE U.S., ACCORDING TO THE DEPARTMENT OF AGRICULTURE (USDA).

KITCHEN SMARTS

The "Danger Zone," according to the USDA, is the particularly risky range of temperature where foodborne illness-causing bacteria can multiply rapidly (40°F to 140°F). Keep cold foods cold and hot foods hot—and avoid letting perishable dishes sit at room temperature for more than two hours. If you're toting dishes to potlucks, account for travel time.

OCTOBER 20

Mark your calendar for Diwali, the five-day Hindu festival of lights, which celebrates the victory of good over evil and knowledge over ignorance. For recipes to celebrate, scan the code.

WELL-INFORMED

Nutmeg isn't a nut at all: It's the seed of the nutmeg tree, an evergreen native to Indonesia. The ground spice lends a classic cozy flavor to sweets such as pumpkin pie and eggnog and also to savory dishes like curries. Buy a fresh jar for holiday baking—and get out your microplane to grate nutmeg from the seed for the brightest flavor.

HEALTHY HOLIDAYS FOR PETS

Good news, pet owners and poinsettia-lovers! Contrary to popular belief, the bright-colored flowering plant is only mildly toxic to cats and dogs. So, while you definitely shouldn't encourage your furry friends to snack on the festive flowers, a bite or two is unlikely to cause any real harm besides a possible upset stomach.

PHOTOS: (TURKEY) CAMERON SADEGHPOUR. (NUTMEG) FLOORTJE/GETTY IMAGES

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Oh, yeah. I drink a lot of wine.

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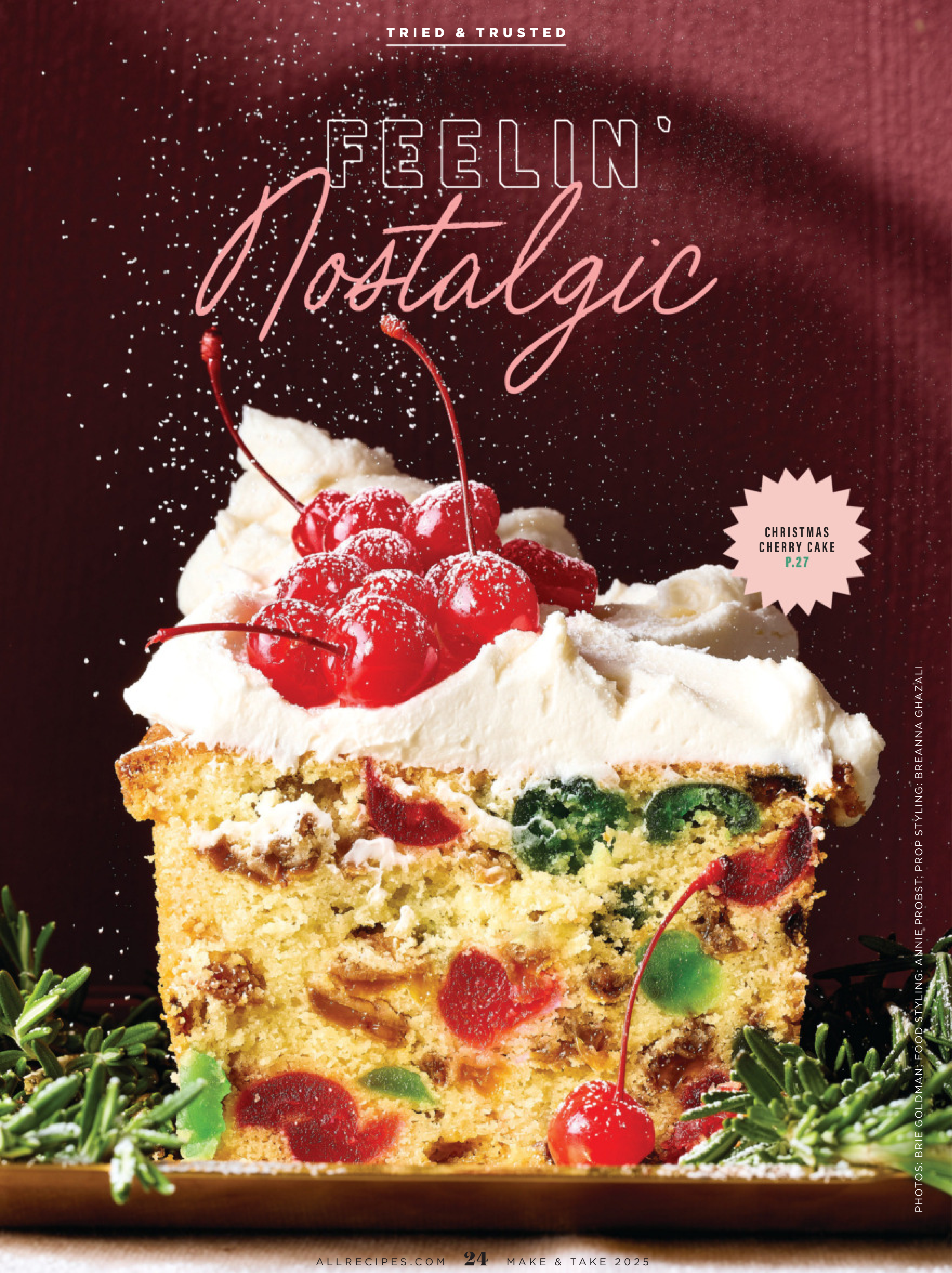
GRANDMA SNYDER'S OATMEAL CAKE P. 31

PHOTO: JASON DONNELLY; FOOD STYLING: SAMMY MILA; PROP STYLING: GABRIEL GRECO

FEELIN' NOSTALGIC *p. 24* **DINNER FIX** *p. 33* **COOK WITH ME: SPANAKOPITA** *p. 39*
START WITH *p. 42* **KEEPERS** *p. 49*

FEELIN' Nostalgic



CHRISTMAS CHERRY CAKE P.27

PHOTOS: BRIE GOLDMAN; FOOD STYLING: ANNIE PROBST; PROP STYLING: BREANNA GHAZALI

These time-tested recipes feel like a hug with every bite. Brimming with buttery, cinnamon, and vanilla goodness, these retro sweets taste just like Grandma made them.

GRANDMA MINNIE'S OLD-FASHIONED SUGAR COOKIES
P. 27

BROWN FAMILY'S FAVORITE PUMPKIN PIE

> "*This has been an annual tradition* for Thanksgiving and Christmas since my son was born more than 22 years ago!"
>
> – VIVIDSAKE4265

STORE IT

Store wrapped unfrosted cake at room temperature up to 3 days. Freeze unfrosted cake in an airtight container up to 3 months. Thaw before adding frosting.

→

Brown Family's Favorite Pumpkin Pie

HANDS-ON 15 MIN **TOTAL** 1 HR, 5 MIN
SERVES 8 **SUBMITTED BY** CINDY B

★★★★½ 954 REVIEWS

1 (15-oz.) can pumpkin puree
1 (14-oz.) can sweetened condensed milk
2 egg yolks, lightly beaten
2 tsp. cinnamon, plus more for garnish
½ tsp. ground ginger
½ tsp. nutmeg
½ tsp. salt
2 egg whites
1 (9-inch) unbaked pie shell
¼ cup packed brown sugar
2 Tbsp. flour
2 Tbsp. cold unsalted butter
⅔ cup chopped walnuts
Sweetened whipped cream, for serving

1. Preheat oven to 425°F. For filling, stir together pumpkin, condensed milk, and egg yolks in a large bowl. Stir in 1 tsp. cinnamon, the ginger, nutmeg, and salt. In another clean large bowl, beat egg whites until soft peaks form. Gently fold beaten egg whites into pumpkin mixture. Pour filling into pie shell.
2. Bake 15 minutes. Meanwhile, for streusel topping, combine brown sugar, flour, and remaining 1 tsp. cinnamon. Cut in cold butter with a pastry blender or fork until mixture is crumbly. Mix in walnuts.
3. Sprinkle streusel topping over pie. Reduce oven temperature to 350°F. Bake until puffed and a knife inserted into center comes out clean, 35 to 40 minutes more. Pie will fall as it cools. Serve with whipped cream and garnish with additional cinnamon.

PER 1 SLICE: 419 CAL; 20G FAT (7G SAT); 9G PRO; 53G CARB (3G FIBER, 37G SUGARS); 319MG SODIUM

Christmas Cherry Cake

(pictured on p. 24)

HANDS-ON 15 MIN **TOTAL** 3 HR, 30 MIN
SERVES 10 **SUBMITTED BY** CAROL

★★★★½ 10 REVIEWS

Packed with intensely sweet red and green glacé cherries, plus golden raisins, this loaf cake makes an extra-festive holiday dessert. For the cleanest slices, wrap the cooled cake in plastic wrap about 12 hours before frosting and cutting.

1 cup salted butter, softened
1 cup sugar
2 eggs
½ cup orange juice
2 cups flour
1 tsp. baking powder
2½ cups golden raisins (12 oz.)
1⅓ cups halved glacé (candied) red and/or green cherries (8 oz.), plus more for garnish
Buttercream Frosting (optional) (recipe, page 13)

1. Preheat oven to 300°F. Grease a 5x9-inch loaf pan, then line with parchment paper, leaving overhangs on long sides.
2. Beat together butter and sugar in a large bowl with an electric mixer at medium speed until light and fluffy, 2 minutes. Beat in eggs and orange juice until combined.
3. Whisk together flour and baking powder in a medium bowl. Reserve ⅓ cup of flour mixture. Mix remaining flour mixture into batter until well blended. Toss raisins and cherries with reserved ⅓ cup flour mixture (this will keep them from sinking to bottom of cake). Add floured raisins and cherries to batter; fold in just until combined. (Batter will be very thick.) Spread batter in prepared pan.
4. Bake until an instant-read thermometer inserted into center registers 200°F to 209°F, about 2 hours. Let cool on a wire rack 15 minutes. Loosen short ends of cake with a thin metal spatula or knife. Remove cake from pan. Cool completely on wire rack. If you like, frost with Buttercream Frosting and garnish with additional cherries just before serving.

HIDDEN GEM

PER 1 (ABOUT 1-INCH) SLICE: 518 CAL; 20G FAT (12G SAT); 5G PRO; 84G CARB (2G FIBER, 56G SUGARS); 232MG SODIUM

Grandma Minnie's Old-Fashioned Sugar Cookies

(pictured on p. 25)

HANDS-ON 45 MIN **TOTAL** 1 HR
MAKES 5 DOZEN
SUBMITTED BY JESSICA MCDONALD

★★★★½ 291 REVIEWS

These cutouts have a tender but crisp texture, similar to shortbread cookies. Add a little sparkle by sprinkling additional sugar on top before baking.

3 cups flour
1 cup white sugar
1½ tsp. baking powder
½ tsp. salt
1 cup cold butter, cut into cubes
1 egg, lightly beaten
3 Tbsp. whipping cream
1 tsp. vanilla extract
Royal Icing (optional) (recipe, below)
Sprinkles and/or decorating sugar (optional)

1. Preheat oven to 400°F. Whisk together flour, white sugar, baking powder, and salt in a large bowl. Cut in butter with a fork or pastry blender until mixture resembles cornmeal. Stir in egg, cream, and vanilla; gently knead dough together until dry spots are gone. It should look like pastry dough. (If desired, dough can be chilled, covered, up to 24 hours. When ready to use, let soften on countertop, covered, 10 minutes.)
2. On a lightly floured surface, roll out dough to a little less than ¼- inch thick. Cut into desired shapes; sprinkle with additional sugar, if desired. Transfer cutouts to ungreased baking sheets.
3. Bake until edges start to brown, 6 to 8 minutes. Transfer cookies to a wire rack to cool. If you like, decorate with Royal Icing and sprinkles and/or decorating sugar. (Store in an airtight container up to 2 weeks.)

PER 1 COOKIE: 67 CAL; 3G FAT (2G SAT); 1G PRO; 8G CARB (0G FIBER, 3G SUGARS); 57MG SODIUM

Royal Icing

Beat together 4 cups sifted **powdered sugar,** 6 Tbsp. **water,** and 3 Tbsp. **meringue powder** in a large bowl with an electric mixer at medium-high speed until soft peaks form, 7 to 10 minutes. Makes 3 cups.

CHOCOLATE GLAZE →

↑ PUMPKIN SPICE GLAZE

GRANDMOTHER'S POUND CAKE P. 31

Chocolate Glaze

Combine ¾ cup **semisweet chocolate chips,** 3 Tbsp. **butter,** and 1 tsp. **light corn syrup** in a small heavy saucepan over low heat. Cook, stirring gently, until chocolate is melted and mixture is smooth, then stir in ¼ tsp. **vanilla** (or peppermint extract). Spread warm glaze over top of cooled cake, letting glaze drizzle down sides, or place in a zip-top plastic bag and snip off a corner. Use bag to pipe glaze over cake.

PER 1 TBSP.: 117 CAL; 9G FAT (6G SAT); 1G PRO; 11G CARB (1G FIBER, 9G SUGARS); 36MG SODIUM

Pumpkin Spice Glaze

Whisk together 1⅓ cups **powdered sugar;** 2 Tbsp. **butter, melted;** ½ tsp. **pumpkin pie spice;** a pinch of **salt;** and 1 to 3 Tbsp. **whipping cream** (or milk) in a medium bowl. Stir in enough cream to make a spoonable glaze. Spread warm glaze over top of cooled cake, letting glaze drizzle down sides, or place in a zip-top plastic bag and snip off a corner. Use bag to pipe glaze over cake.

PER 1½ TSP.: 55 CAL; 2G FAT (1G SAT); 0G PRO; 10G CARB (0G FIBER, 10G SUGARS); 12MG SODIUM

STAINED-GLASS GELATIN CAKE
P. 31

> “*I especially love* changing up the colors for various holidays. Red and green for Christmas, orange and purple for Halloween, and so on.”
>
> – ZANZI

Black Forest Trifle

HANDS-ON 10 MIN **TOTAL** 2 HR, 10 MIN
SERVES 16 **SUBMITTED BY** BRENDAJST

★★★★★ 3 REVIEWS

- **16 oz. prepared chocolate cake or brownies, cut into 1-inch cubes**
- **2 (21-oz.) cans cherry pie filling**
- **1 (12- to 15.5-oz.) jar hot fudge ice cream topping, warmed**
- **4 cups frozen whipped topping, thawed**
- **Cocoa powder, for garnish**

1. Arrange about half of cake cubes in bottom of a 3-qt. glass trifle dish. Top with 1 can cherry pie filling, half of hot fudge, and 2 cups whipped topping. Repeat layers once more, reserving some hot fudge and cake for topping.

2. Top whipped topping with reserved hot fudge and cake.

3. Cover and chill at least 2 hours or up to overnight. Garnish with cocoa powder.

HIDDEN GEM

PER ¾ CUP: 356 CAL; 17G FAT (8G SAT); 2G PRO; 52G CARB (2G FIBER, 41G SUGARS); 152MG SODIUM

→

PANTRY POWER

Just four ingredients and 10 minutes are all it takes to put together this layered dessert. A couple of hours in the fridge gives it time for the flavors to come together.

“*This was a big hit* with everyone at our family dinner party. I used angel food cake.”

– COOKINGBEAR

> “*Fabulous recipe!* My family keeps requesting it. Try adding a little lemon or orange zest to the pound cake batter.”
>
> – JUDITH BONAPARTE

Grandmother’s Pound Cake

(pictured on p. 28)

HANDS-ON 20 MIN
TOTAL 1 HR, 30 MIN **SERVES** 16
SUBMITTED BY WHOLEGRAINWOMAN

★★★★½ 564 REVIEWS

The beauty of this cake is its simplicity. For the best results, bring the butter, eggs, and milk to room temperature before mixing up the batter.

3	**cups sugar**
2	**cups butter, softened**
6	**eggs**
4	**cups flour**
⅔	**cup whole milk**
	Chocolate Glaze or Pumpkin Spice Glaze (recipes, page 28)

1. Preheat oven to 325°F. Grease 2 (4x8-inch or 5x9-inch) loaf pans, then line with parchment paper, leaving overhangs on the long sides.

2. Beat together sugar and butter in a large bowl with an electric mixer at medium speed until light and fluffy, scraping down sides of bowl as needed, 2 minutes. Beat in eggs, one at a time, mixing well after each addition. Beat in flour alternately with milk, mixing just until incorporated. Spread batter evenly in prepared loaf pans.

3. Bake until a toothpick inserted into centers of cakes comes out clean, 60 to 70 minutes.

4. Run a small knife around short edges of each pan. Let cakes cool in pans 10 minutes, then invert, peel off parchment, and cool completely on wire racks. Top cooled cakes with desired glaze. (We topped the chocolate-glazed cake with crushed peppermint candies for a festive holiday look.)

PER 1 SLICE: 555 CAL; 30G FAT (18G SAT); 7G PRO; 68G CARB (1G FIBER, 43G SUGARS); 233MG SODIUM

Grandma Snyder’s Oatmeal Cake

(pictured on p. 23)

HANDS-ON 35 MIN **TOTAL** 1 HR
SERVES 12 **SUBMITTED BY** PAM HAYCRAFT

★★★★★ 8 REVIEWS

This cake doubles as breakfast or dessert. Serve with fresh fruit and yogurt or top it off with whipped cream and/or powdered sugar.

For Cake

1	**cup rolled oats**
1¼	**cups boiling water**
1	**cup white sugar**
1	**cup packed brown sugar**
½	**cup unsalted butter, softened**
2	**eggs**
1	**tsp. vanilla extract**
1⅓	**cups flour**
1	**tsp. baking soda**
½	**tsp. salt**
1	**tsp. cinnamon**
½	**tsp. nutmeg**

For Topper

1½	**cups packed brown sugar**
1½	**cups sweetened coconut flakes**
1½	**cups chopped walnuts**
¾	**cup evaporated milk**
6	**Tbsp. butter, melted**
1	**tsp. vanilla extract**

Make Cake

1. Preheat oven to 350°F. Coat a 9x13-inch baking pan with cooking spray. Place oats in a small heatproof bowl. Add 1¼ cups boiling water; let stand until softened, about 8 minutes.

2. Beat together white sugar, brown sugar, and butter in a large bowl with an electric mixer at medium speed. Mix in eggs and vanilla until combined.

3. Sift flour, baking soda, salt, cinnamon, and nutmeg into a medium bowl; add to butter mixture. Add oats and any excess water. Stir until combined. Pour batter into prepared pan.

4. Bake until a toothpick inserted into center comes out clean, 30 to 40 minutes.

Make Topper

5. Meanwhile, stir together brown sugar, coconut, walnuts, evaporated milk, melted butter, and vanilla. Spread over hot cake.

6. Set oven rack about 6 inches from heat source and preheat broiler. Broil cake until top is lightly toasted, 2 to 3 minutes (watch closely to prevent burning). Serve hot or let cool. (To store leftovers, cover and store in refrigerator for up to 5 days.)

PER 1 SLICE: 329 CAL; 12G FAT (8G SAT); 9G PRO; 49G CARB (0G FIBER, 49G SUGARS); 205MG SODIUM

Stained-Glass Gelatin Cake

(pictured on p. 29)

HANDS-ON 45 MIN **TOTAL** 8 HR, 45 MIN
SERVES 12 **SUBMITTED BY** RITA

★★★★★ 8 REVIEWS

For the best gelatin cubes, be sure each color is completely chilled and set before cutting. This could take up to 8 hours, depending on the size and shape of the bowls you use.

5	**(3-oz.) pkgs. sweetened gelatin mix (such as Jell-O), in desired colors**
3½	**cups boiling water**
3½	**cups cold water**
1	**(1-oz.) pkg. unflavored gelatin powder**
1	**(14-oz.) can sweetened condensed milk**
1¼	**cups whipping cream**
1	**tsp. vanilla extract**

1. Put each gelatin mix in a separate heatproof bowl. Pour ½ cup boiling water into one bowl and stir until gelatin is completely dissolved, about 2 minutes; stir in ½ cup cold water. Repeat to dissolve remaining gelatin colors. Chill bowls, covered, until completely set, 4 hours (or up to overnight).

2. Coat a 9x9x2¼-inch baking pan with cooking spray.

3. Remove all gelatin colors from bowls and cut into cubes. Transfer cubes to a large bowl and gently toss to mix colors randomly. Transfer to prepared cake pan.

4. Pour remaining 1 cup cold water into a bowl. Sprinkle unflavored gelatin over top; let stand until softened and swollen, 2 to 3 minutes. Add remaining 1 cup boiling water; stir until gelatin is completely dissolved.

5. Combine condensed milk, cream, unflavored gelatin mixture, and vanilla in a blender. Blend until well combined. Pour over gelatin cubes in cake pan. Use a rubber spatula to evenly distribute colored gelatin cubes in milk mixture.

6. Chill, covered, until set, at least 4 hours or up to overnight.

7. To serve, run a knife around pan edges, then carefully invert onto a serving plate.

HIDDEN GEM ***GLUTEN-FREE***

PER 1 SLICE: 329 CAL; 12G FAT (8G SAT); 9G PRO; 49G CARB (0G FIBER, 49G SUGARS); 205MG SODIUM

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DINNER FIX

For meals with serving styles that can flex, choose one of these 30-minute recipes. Each works as a speedy weeknight dinner—or as a last-minute addition to a potluck buffet.

MEATBALL MEZZE
p. 37

> “*Our new go-to meatball recipe! It is easy and includes ingredients I usually have on hand.*”
>
> **- VHILTON**

PHOTOS: BRIE GOLDMAN; FOOD STYLING: ANNIE PROBST; PROP STYLING: BREANNA GHAZALI

Pork Larb

HANDS-ON 15 MIN
TOTAL 20 MIN **SERVES** 20
SUBMITTED BY CASSANDRA KIMBLER

★★★★⯪ 6 REVIEWS

This Southeast Asian dish includes quick-cooking ground meat and fresh, bold flavor from lime, ginger, lemongrass, and herbs. Serve it alongside lettuce leaves so diners can make their own wraps.

2	**lb. ground pork or ground chicken breast**
1	**red onion, halved lengthwise and thinly sliced**
2	**to 3 green onions, thinly sliced (mostly white parts) (¼ cup)**
2	**Tbsp. less-sodium soy sauce**
2	**Tbsp. lime juice (1 medium lime)**
4	**tsp. minced fresh ginger**
2	**tsp. lemongrass paste (optional)**
2	**tsp. fish sauce, or more to taste**
1	**tsp. crushed red pepper**
¼	**cup chopped fresh cilantro**
2	**Tbsp. chopped fresh mint**
20	**lettuce or cabbage leaves, for serving**
	Lime wedges, cucumber slices, and/or sriracha, for serving

1. Heat a large skillet over medium heat. Add ground pork; cook, stirring and breaking up lumps, 5 minutes. Add red onion and green onions. Cook until onions soften and pork is starting to brown, about 2 minutes.

2. Add soy sauce, lime juice, ginger, lemongrass paste (if using), fish sauce, and crushed red pepper. Cook, stirring frequently, until heated through and flavors meld, about 3 minutes. Remove from heat. Stir in cilantro and mint.

3. Serve larb with lettuce leaves and lime wedges, cucumbers, and/or sriracha.

HIDDEN GEM ***HEALTHY*** ***QUICK***

PER 1 WRAP (1 LETTUCE LEAF AND ¼ CUP MEAT): 109 CAL; 7G FAT (2G SAT); 9G PRO; 2G CARB (1G FIBER, 0G SUGARS); 146MG SODIUM

↑ SERVE IT

If you like, serve larb with hot cooked rice. Bring pouches of microwavable rice to the party and heat according to package directions just before serving. Check with the host that a microwave will be available.

TO TOTE

Use a lidded skillet to cook larb. Keep larb warm in covered skillet to transport. Serve with lettuce leaves, cucumber slices, lime wedges, and sriracha.

Roast Beef and Cheddar Barbecue Sliders

HANDS-ON 10 MIN
TOTAL 25 MIN **SERVES** 12
SUBMITTED BY NICOLE MCLAUGHLIN

★★★★★ 13 REVIEWS

Inspired by the fast-food sandwich, this multi-mini version comes together quickly for last-minute dinner needs and is a surefire crowd favorite.

1	**(12-oz.) pkg. Hawaiian sweet rolls (12 rolls)**
12	**oz. sliced deli roast beef**
8	**oz. sliced cheddar cheese or ½ cup cheddar cheese sauce (such as Cheez Whiz)**
¼	**cup tangy barbecue sauce (such as Arby's Original Sauce), plus more for serving**
3	**Tbsp. butter, melted**
¼	**tsp. garlic powder**
¼	**tsp. onion powder**
2	**tsp. everything bagel seasoning**

1. Preheat oven to 350°F. Grease a 9x13-inch baking dish. Put Hawaiian roll loaf on a cutting board. Holding a knife parallel to cutting board, halve loaf horizontally.

2. Place loaf bottom in prepared baking dish, then top evenly with roast beef, cheese, and barbecue sauce. Top with loaf top, cut side down.

3. Stir together melted butter, garlic powder, and onion powder in a small bowl; brush evenly over tops of rolls. Sprinkle with everything bagel seasoning.

4. Bake until heated through and bread is toasted and golden brown, 12 to 14 minutes. Cut between rolls for 12 servings. Serve warm with additional barbecue sauce. (To tote, cover dish loosely with foil.)

PER 1 SLIDER: 215 CAL; 12G FAT (6G SAT); 13G PRO; 16G CARB (0G FIBER, 4G SUGARS); 596MG SODIUM

ROAST BEEF AND CHEDDAR BARBECUE SLIDERS

Sheet Pan Chicken Quesadillas

HANDS-ON 15 MIN
TOTAL 30 MIN **SERVES** 8
SUBMITTED BY RAMONA CRUZ-PETERS

★★★★★ 5 REVIEWS

Customize these quesadillas with your favorite fillings. Try black beans and corn for a vegetarian option.

- **1 Tbsp. olive oil**
- **1 lb. boneless, skinless chicken breast, cubed**
- **1 medium onion, chopped (1 cup)**
- **1 large green bell pepper, chopped (1½ cups)**
- **1 large red bell pepper, chopped (1½ cups)**
- **1 (1.12-oz.) pkg. fajita seasoning mix**
- **8 (10-inch) flour tortillas**
- **2 cups shredded Mexican-blend cheeses (8 oz.)**
- **Desired serve-alongs, such as sour cream, pico de gallo, fresh cilantro, fresh jalapeño and/or radish slices, and/or lime wedges**

1. Preheat oven to 375°F. Coat a 13x18-inch rimmed sheet pan with cooking spray. (If you like, for extra-crispy quesadillas, preheat the pan before adding tortillas in Step 3.)

2. Heat oil in a large skillet over medium heat. Add chicken; cook, stirring occasionally, until just browned, about 4 minutes. Add onion and bell peppers; cook, stirring occasionally, until just starting to soften, about 4 minutes. Sprinkle fajita seasoning over chicken mixture; cook, stirring occasionally, about 2 minutes or until chicken is cooked through and an instant-read thermometer inserted into thickest pieces registers 165°F. Remove skillet from heat.

3. Arrange 6 tortillas on prepared sheet pan (about half of each tortilla will hang over pan side). Place 1 tortilla in center to cover pan completely.

4. Using a slotted spoon, distribute chicken mixture in an even layer over tortillas in pan. Sprinkle cheese evenly over chicken mixture.

5. Fold each overhanging tortilla toward center to cover toppings; top open center with remaining tortilla. Coat tortilla tops with cooking spray. Place a second sheet pan on top of tortillas, bottom-side down.

6. Bake 10 minutes. Remove top sheet pan and bake until tortillas are golden and crispy, 8 to 12 minutes more. (If you like, finish under the broiler the last couple of minutes.) Cut into 8 rectangles. Serve with desired serve-alongs.

PER 1 PIECE: 447 CAL; 18G FAT (7G SAT); 26G PRO; 43G CARB (4G FIBER, 5G SUGARS); 976MG SODIUM

SHORTCUT

For a shorter prep time, use precut or frozen onions and peppers. Use chopped or shredded rotisserie chicken in place of the 1 lb. chicken breast.

→

TO TOTE

Cover sheet pan with foil, cutting a few small vents to allow steam to escape.

Tomato Gnocchi

HANDS-ON 15 MIN
TOTAL 15 MIN **SERVES** 6
SUBMITTED BY THEDAILYGOURMET

★★★★★ 4 REVIEWS

You can vary the amount of garlic and Italian seasoning depending on how flavorful your jarred marinara sauce is.

2	**(16- to 17.5-oz.) pkgs. shelf-stable potato gnocchi**
¼	**cup butter**
4	**medium cloves garlic, minced (4 tsp.), or to taste (see "Easy Prep," below right)**
1	**(23.5-oz.) jar lower-sodium marinara sauce**
2	**medium Roma tomatoes, seeded and chopped (1 cup)**
1	**tsp. Italian seasoning**
½	**cup shaved Parmesan cheese (4 oz.)**
	Fresh basil leaves, for garnish

1. Bring a large pot of lightly salted water to a boil. Cook gnocchi according to package directions; drain.

2. Melt butter in a very large deep skillet over medium heat. Add garlic; cook and stir until fragrant, about 30 seconds. Stir in marinara, tomatoes, and Italian seasoning. Cook, uncovered, until sauce is heated through, about 5 minutes. Stir in gnocchi.

3. Top with Parmesan and garnish with basil just before serving.

HIDDEN GEM ***QUICK*** ***VEGETARIAN***

PER 1 CUP: 444 CAL; 11G FAT (6G SAT); 13G PRO; 73G CARB (5G FIBER, 10G SUGARS); 1,004MG SODIUM

EASY PREP

Use a small food processor to quickly mince the garlic.

←

TO TOTE

Transfer to serving platter; cover tightly with foil to keep warm. Wrap desired serve-alongs separately.

→

Meatball Mezze

(pictured on p. 33)

HANDS-ON 10 MIN **TOTAL** 30 MIN
SERVES 4 **SUBMITTED BY** LOVE2COOK

★★★★½ 25 REVIEWS

Serve these Greek-seasoned beef meatballs as the center of a mezze platter. To save time, prep serve-alongs while the meatballs bake, and use purchased tzatziki and hummus. Chill, covered, until serving time.

1	**egg**
1	**Tbsp. Greek-style seasoning**
1	**tsp. chopped fresh basil**
½	**tsp. salt**
½	**tsp. black pepper**
½	**tsp. garlic powder**
¼	**cup panko bread crumbs**
1	**lb. ground beef**
	Desired serve-alongs, such as naan or pita bread, tzatziki, hummus, Castelvetrano and/or Kalamata olives, grated carrots, cucumber sticks, cherry tomatoes, crumbled feta, fresh herbs, and/or lemon wedges

1. Preheat oven to 375°F. Line a large rimmed baking sheet with parchment paper or foil. Whisk together egg, Greek seasoning, basil, salt, pepper, and garlic powder in a medium bowl. Stir in panko. Add ground beef; mix until evenly combined.

2. Shape beef mixture into about 24 (1½-inch) meatballs (you can use a 1½-Tbsp. scoop). Arrange in an even layer on prepared baking sheet.

3. Bake 20 to 25 minutes or until an instant-read thermometer inserted into centers registers at least 165°F. Serve with desired serve-alongs.

HEALTHY ***QUICK***

PER 5 TO 6 MEATBALLS: 281 CAL; 18G FAT (7G SAT); 23G PRO; 4G CARB (0G FIBER, 0G SUGARS); 452MG SODIUM

↑ TO MAKE AHEAD

Let meatballs cool completely. Arrange on a rimmed baking sheet and freeze until firm, about 2 hours. Transfer to an airtight freezer container or zip-top freezer bag; freeze up to 3 months. Bake frozen meatballs on a rimmed baking sheet at 350°F until heated through, about 15 minutes.

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COOK WITH ME

SPANAKOPITA

For most, the holidays aren't complete without a generational dish. It's no different for broadcast journalists and couple Tony Dokoupil and Katy Tur. At their table? Flaky spanakopita, passed down from Katy's mom, Marika, to Tony and Katy's children, Teddy and Eloise. Learn to make their long-loved recipe for your next gathering.

BY CAITLYN DIIMIG, RD

GRANDMA MARIKA'S SPANAKOPITA
p. 41

TURN THE PAGE FOR HOW-TOS

Tony Dokoupil and Katy Tur

Broadcast journalists Tony Dokoupil and Katy Tur married in 2017. Tony is cohost of *CBS Mornings* and Katy is host of *Katy Tur Reports* and an NBC News correspondent.

> "It's so crispy, and crunchy, and creamy and has this great salt afterkick. It's one of the most moreish foods I've ever eaten. You just want to keep eating more of it and more of it."
>
> – TONY DOKOUPIL

PHOTOS: (FOOD) JAKE STERNQUIST; FOOD STYLING: LAUREN MCANELLY; PROP STYLING: GABRIEL GRECO. (PORTRAIT) GETTY. (YOUNG KATY, KATY AND MARIKA) COURTESY OF KATY TUR.

PILES OF FETA- AND SPINACH-FILLED FLAKY TRIANGLES surrounded Katy Tur every holiday (pictured above). It was a family tradition to serve spanakopita, a Greek specialty. Every holiday she and her mom, Marika, would hurriedly unroll phyllo sheets, brushing them with butter and sealing them into triangles filled with cooked cheesy greens. The worst part was waiting to dig in once it was out of the oven. "I couldn't wait for it to cool down and, inevitably, I always took a bite way too early and burned my entire mouth," Katy says.

Now her children with husband Tony Dokoupil—Teddy, 6, and Eloise, 4—know the recipe. And while it might look a little different now—they prefer olive oil over butter, often use kale or Swiss chard in place of the spinach, and opt for baking in a square pan—the tradition of gathering in the kitchen and making spanakopita across the generations remains.

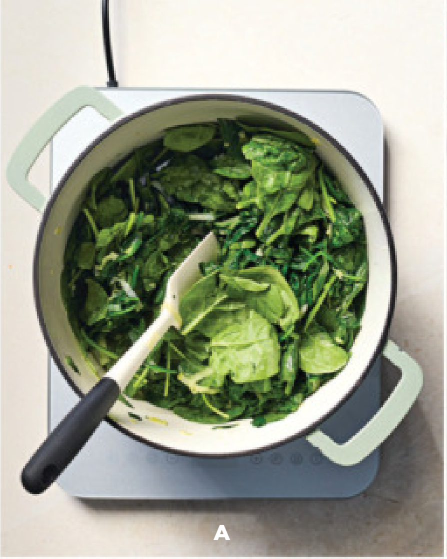
"It's one of my favorite memories of childhood. It's one of the things that I brought with me into being a mom myself," Katy says. "I want them to think, *This is Mom's dish,* the way that I think of it as my mom's dish. I want them to think of me every time they eat a spanakopita. And also to say to themselves, 'It's not as good as Mom's.'"

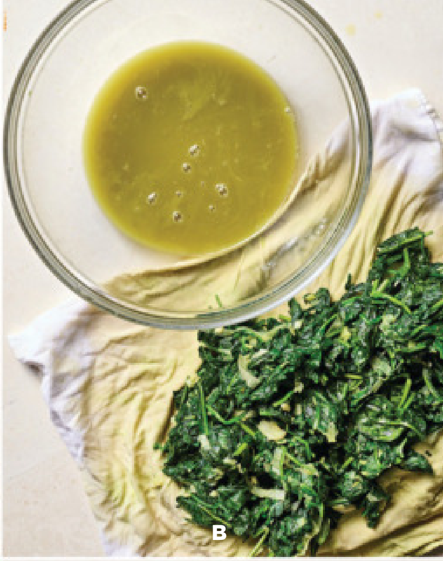
INGREDIENT PREP

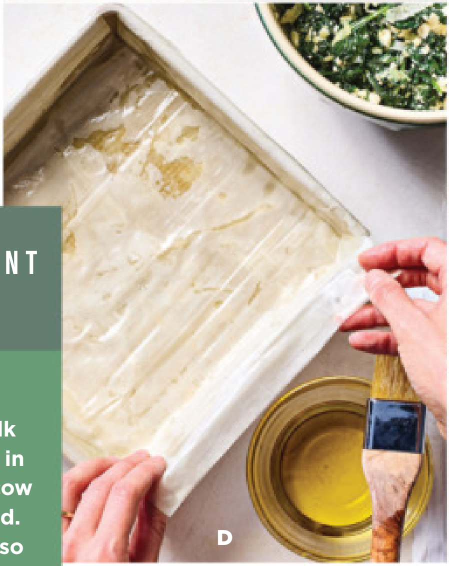
Tony uses sheep's-milk feta packed in brine. "The cow stuff is bland. I like Valbreso brand," he says.

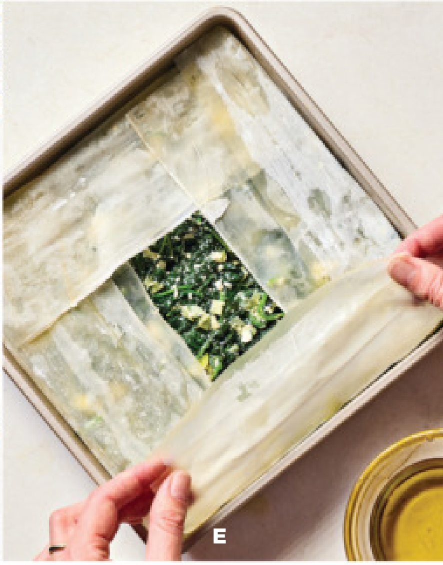
Use as much garlic as you'd like, says Tony; "I like a lot." He slices the garlic, while Katy prefers to smash cloves with the flat side of her knife.

Spanakopita can be made with butter or olive oil. "I used to make it with butter growing up but I use olive oil now and I like it better," Katy says.









HOW TO MAKE SPANAKOPITA

MAKE FILLING

Cook and stir aromatics and greens in a large, deep pot until greens are slightly wilted. They'll continue to cook in the oven. Even with a large pot, you'll need to add greens in batches **(A).**

SQUEEZE DRY

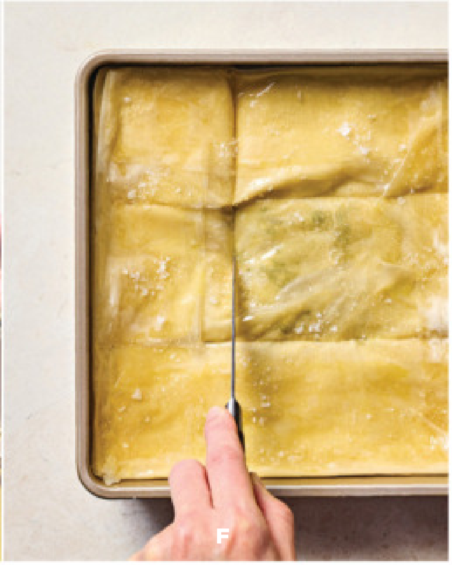
Squeeze cooled cooked greens in a clean kitchen towel. "Squeeze a lot of [the liquid] out, but you don't want to squeeze it so much that it becomes fully dry because then it can be really dry after baking," Katy says **(B).**

MIX IT UP

Add remaining filling ingredients to cooled cooked greens. "The ratio is key," Tony says. Use a 3-to-2 ratio of cooked greens to cheese **(C).** "But if you love cheese, you can put tons of cheese in," Katy says. "The only mistake you can make is not putting enough cheese in." Mix with clean hands to ensure even distribution. This is a kid-friendly step—often done by Teddy and Eloise.

START LAYERING

Unroll phyllo on a work surface, keeping any sheets you're not working with covered with a clean kitchen towel. "My mom taught me to work very quickly with the phyllo or it will dry out," Katy says. Working with one sheet at a time, brush sheet with oil, making sure it's completely



covered. Add to oiled pan, overhanging edge slightly. Repeat to cover bottom and overhang all edges **(D).**

ADD FILLING AND FINISH LAYERING

Add filling to phyllo in pan and fold over overhanging phyllo sheets **(E).** Then top with remaining phyllo sheets, brushing with oil before adding, and fold over overhanging edges. The bottom phyllo layer will be thinner than the top.

SCORE AND BAKE

Before baking, brush top with oil and sprinkle with flaky salt. Score the top layers of phyllo with a paring knife into desired serving sizes to make it easier to serve **(F).** "I always forget to do this, but it's a great idea and helpful," Katy says.

> "It's one of the best ways we can get our kids to eat a ton of greens. They really devour it."
>
> – TONY DOKOUPIL

Grandma Marika's Spanakopita

HANDS-ON 35 MIN
TOTAL 1 HR, 50 MIN **SERVES** 9
SUBMITTED BY TONY DOKOUPIL

Spinach is traditional, but Tony and Katy will use fresh kale and Swiss chard from their local farmers market, too. Thawed frozen spinach can also be used.

1 Tbsp. plus ½ cup olive oil or extra-virgin olive oil, as needed
2 leeks, thinly sliced (2 cups)
7 to 14 medium cloves garlic, sliced or smashed
2 lb. baby spinach leaves or kale or Swiss chard, stemmed and roughly chopped
½ tsp. black pepper
¼ tsp. kosher salt, or to taste
10 to 11 oz. sheep's-milk feta, crumbled
2 eggs, lightly beaten
2 Tbsp. chopped fresh dill
2 Tbsp. fresh lemon juice
16 (9x14-inch) sheets frozen phyllo dough (8 oz.), thawed
Flaky sea salt, to taste

1. Preheat oven to 375°F. For filling, heat 1 Tbsp. olive oil over low heat in an 8-qt. deep pot. Add leeks and garlic; cook, stirring occasionally, until tender, about 5 minutes. Increase heat to medium.

2. Add spinach to pot in batches; cook until slightly wilted, about 5 minutes total **(A).** (Don't overdo it. The spinach will keep cooking in the oven later.) Transfer to a bowl and let cool. Squeeze spinach dry in a clean kitchen towel **(B).** Stir in pepper and kosher salt. (Be careful with the salt because feta is salty.) Add feta, beaten eggs, dill, and lemon juice to spinach in bowl. Mix together with clean hands **(C).**

3. Coat a 9-inch square baking pan with a little of the ½ cup olive oil.

4. Unroll phyllo sheets on a work surface. Working with 1 sheet at a time, brush phyllo with a little of the remaining oil. Keep remaining sheets covered with a clean, dry kitchen towel as you work. Add 1 sheet to the dish, covering some of bottom of pan and overhanging edge slightly. Repeat with 7 more phyllo sheets, brushing each with more oil and alternating sides of the pan to get the whole pan covered **(D).** (You want layers of phyllo on the bottom and on the sides.)

5. Add filling. Fold phyllo hanging over pan sides on top of filling **(E).**

6. Working with 1 phyllo sheet at a time, brush 8 more sheets with oil and layer on top, overhanging sides. Fold in sides. Brush top with oil. Sprinkle top with flaky salt. Score top layers of phyllo with a paring knife to create 9 servings (this makes it easier to serve after it's baked) **(F).**

7. Bake until top is crispy and golden brown, about 45 minutes. Let stand 15 minutes before serving.

VEGETARIAN

PER SERVING: 309 CAL; 19G FAT (5G SAT); 6G PRO; 21G CARB (3G FIBER, 2G SUGARS); 616MG SODIUM

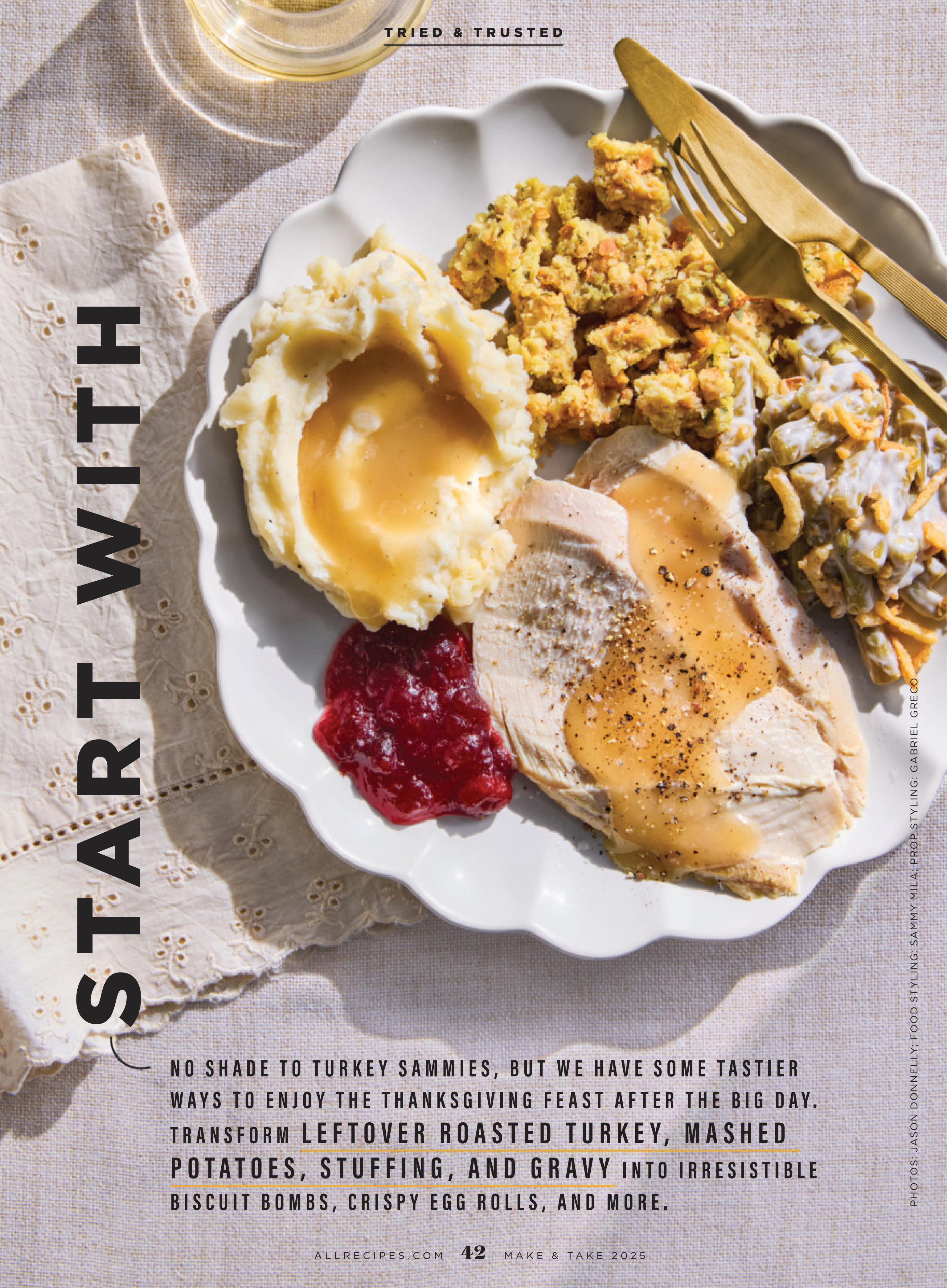
Cyclones
Cyclones
Cyclones

Katy (left) with her mom, Marika. Or as her grandchildren call her: "Grandma 'Rika."

> "This is a rustic dish. You're not trying to get it perfect. But it's going to crisp up so beautifully in the oven."
>
> – KATY TUR

DISH IT OUT

Katy and Tony use a metal square baking pan, but they say a glass or ceramic or 9x13-inch baking dish works, too. Just make sure the bottom is well-oiled before adding the phyllo to ensure an extra-crispy crust.

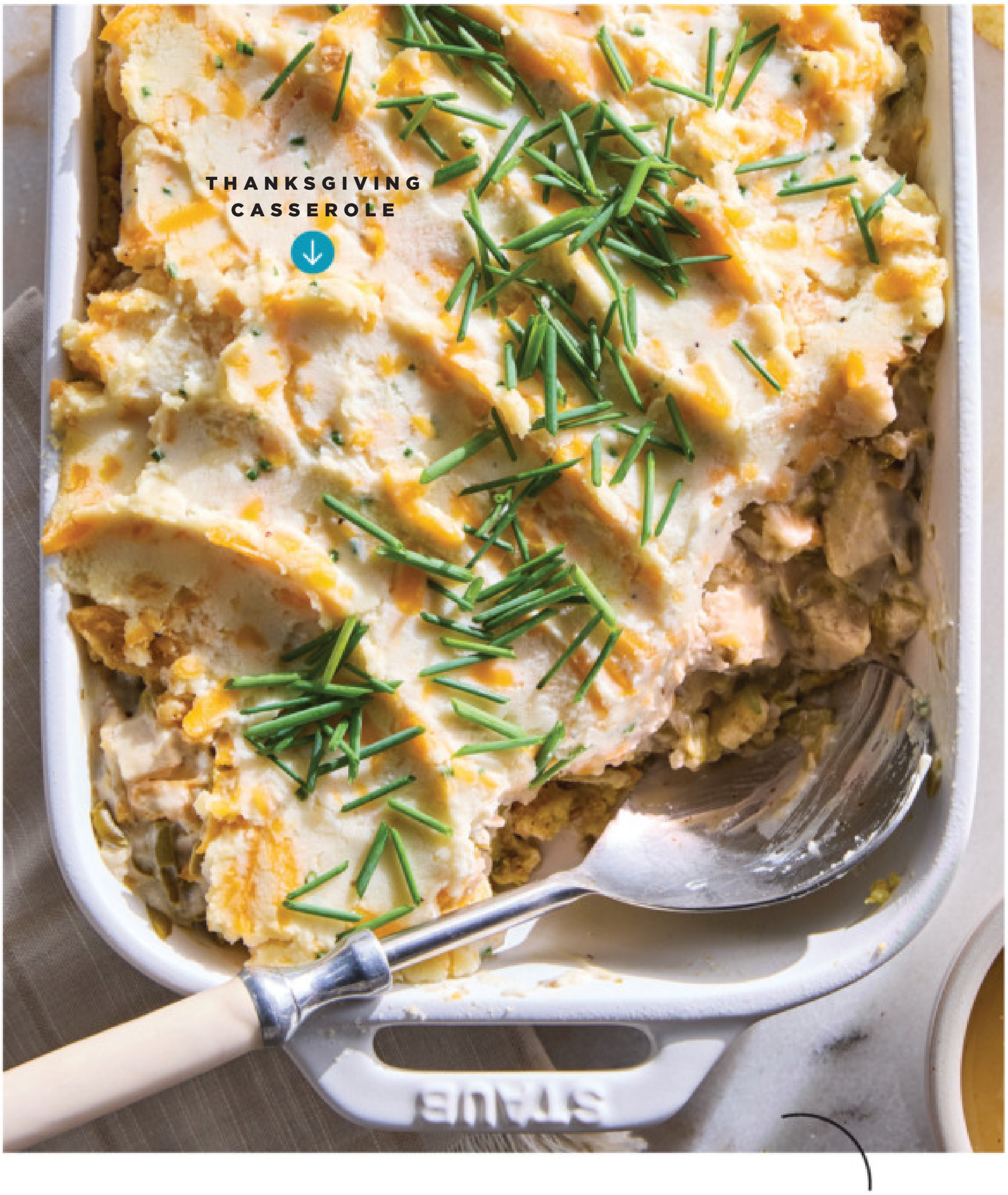


START WITH

NO SHADE TO TURKEY SAMMIES, BUT WE HAVE SOME TASTIER WAYS TO ENJOY THE THANKSGIVING FEAST AFTER THE BIG DAY. TRANSFORM **LEFTOVER ROASTED TURKEY, MASHED POTATOES, STUFFING, AND GRAVY** INTO IRRESISTIBLE BISCUIT BOMBS, CRISPY EGG ROLLS, AND MORE.

PHOTOS: JASON DONNELLY; FOOD STYLING: SAMMY MILA; PROP STYLING: GABRIEL GRECO

TURKEY AND STUFFING BISCUIT BOMBS
p. 46



THANKSGIVING CASSEROLE

HANDS-ON 15 MIN
TOTAL 40 MIN **SERVES** 6
SUBMITTED BY SARAH BREKKE
NEW RECIPE GO ONLINE TO RATE & REVIEW

2	**cups leftover stuffing (or prepared stuffing mix)**
2⅔	**cups chopped roasted turkey**
1⅓	**cups leftover green bean casserole or thawed frozen mixed vegetables**
¾	**cup chive-flavor sour cream (tip, right)**
½	**cup leftover gravy**
2	**cups leftover mashed potatoes**
1	**cup shredded cheddar cheese (4 oz.)**
	Chopped fresh chives, for garnish

1. Preheat oven to 375°F. Coat a 2-qt. square baking dish with cooking spray. Spread stuffing evenly in bottom of prepared dish.

2. Stir together turkey, green bean casserole, ¼ cup sour cream, and the gravy in a medium bowl until combined; spoon over stuffing, spreading into an even layer.

3. Microwave mashed potatoes in a medium bowl on High, stirring once, until slightly warmed. Add cheese and remaining ½ cup sour cream; stir until well combined, then spread evenly over turkey mixture in dish.

4. Bake until hot and edges start to bubble and brown, 25 to 35 minutes. Serve topped with chives.

HIDDEN GEM

PER 1 CUP: 471 CAL; 25G FAT (11G SAT); 28G PRO; 32G CARB (3G FIBER, 5G SUGARS); 997MG SODIUM

TO MAKE YOUR OWN CHIVE SOUR CREAM, STIR 3 TBSP. FINELY CHOPPED CHIVES AND ¼ TSP. ONION POWDER INTO ¾ CUP PLAIN SOUR CREAM. CHILL, COVERED, AT LEAST 30 MINUTES TO ALLOW FLAVORS TO MELD.

THANKSGIVING EGG ROLLS

HANDS-ON 25 MIN
TOTAL 40 MIN **SERVES** 12
SUBMITTED BY FABEVERYDAY
NEW RECIPE GO ONLINE TO RATE & REVIEW

1½	**cups diced roasted turkey**
1½	**cups leftover stuffing (or prepared stuffing mix)**
1	**cup leftover mashed potatoes**
½	**cup leftover gravy, plus more warmed gravy for dipping**
12	**egg roll wrappers**
¾	**cup whole-berry cranberry sauce, plus more for serving**
	Vegetable oil, for frying

1. Preheat oven to 200°F. Line a baking sheet with paper towels. For filling, stir together turkey, stuffing, mashed potatoes, and gravy in a large bowl until combined.

2. Put an egg roll wrapper on a work surface with one corner facing you. Add some water to a small bowl. Layer ⅓ cup filling and 1 Tbsp. cranberry sauce in center of the wrapper. Brush edges of wrapper with water. Fold bottom corner over filling, tucking it under on other side. Fold in sides, then roll up wrapper, sealing edge with more water as needed. Repeat with remaining wrappers, filling, and cranberry sauce.

3. Meanwhile, pour oil to a depth of 1½ inches in a deep, heavy-bottomed large saucepan. (You'll need about 6 cups oil.) Heat oil to 365°F to 375°F.

4. Fry egg rolls in hot oil, turning often, until golden brown and heated through, 3 to 4 minutes. Transfer to prepared baking sheet to drain. Transfer drained egg rolls to a rimmed baking sheet; place in oven to keep warm. Repeat with remaining egg rolls, adding more oil as needed. (See "Air Fryer Thanksgiving Egg Rolls," opposite.)

5. Serve egg rolls with additional cranberry sauce or warmed gravy for dipping.

HIDDEN GEM

PER 1 EGG ROLL: 300 CAL; 13G FAT (2G SAT); 9G PRO; 33G CARB (1G FIBER, 6G SUGARS); 421MG SODIUM

→ THANKSGIVING EGG ROLLS

TO TOTE

Arrange Thanksgiving Egg Rolls in a paper towel-lined 9x13-inch baking pan. Cover with foil to keep warm. Heat gravy for dipping just before serving.

AIR FRYER THANKSGIVING EGG ROLLS

Preheat air fryer to 370°F. Prepare egg rolls as directed through Step 2. Brush surface of egg rolls lightly with vegetable oil. Arrange 4 egg rolls in basket. Cook, turning halfway through, until golden, 8 to 10 minutes. Keep warm in oven while cooking remaining egg rolls.

PER 1 AIR-FRIED EGG ROLL: 239 CAL; 7G FAT (2G SAT); 9G PRO; 33G CARB (1G FIBER, 6G SUGARS); 421MG SODIUM

TURKEY AND STUFFING BISCUIT BOMBS

(pictured on p. 43)

HANDS-ON 20 MIN
TOTAL 35 MIN **SERVES** 16
SUBMITTED BY JULIE HUBERT

★★★★★ 7 REVIEWS

1 cup chopped roasted turkey
1 cup crumbled leftover stuffing (or prepared stuffing mix)
1 (16.3-oz.) pkg. refrigerated flaky biscuits (such as Pillsbury Grands)
⅔ cup whole-berry cranberry sauce
1 (4-oz.) block Swiss cheese, cut into 16 cubes
½ tsp. dried sage
½ tsp. dried minced onion
½ tsp. black pepper
1 Tbsp. butter, melted
Warmed gravy, for serving

1. Preheat oven to 375°F. Coat 16 (2½-inch) muffin cups with cooking spray.
2. Stir together turkey and stuffing in a medium bowl. Split biscuit dough portions in half horizontally to get 16 portions. Roll each into a 4-inch circle. Spoon 2 tsp. cranberry sauce onto each circle. Spoon about 1½ Tbsp. turkey mixture over cranberry sauce, then top with a cheese cube. Carefully wrap edges of dough around filling to enclose. (If needed, roll balls with hands to ensure dough is sealed.) Arrange balls seam-side down in prepared muffin cups.
3. Stir together sage, minced onion, and pepper in a small bowl. Brush dough balls with butter; sprinkle with sage mixture.
4. Bake until golden brown, 15 to 20 minutes. Serve with warmed gravy.

HIDDEN GEM

PER 1 BOMB: 174 CAL; 7G FAT (3G SAT); 6G PRO; 20G CARB (0G FIBER, 6G SUGARS); 316MG SODIUM

←

TO TOTE

Transfer biscuit bombs to a 9x13-inch baking pan or leave in cooled muffin tin. Cover with foil to keep warm. Heat gravy for dipping just before serving.

STUFFING CROUTONS

Line a 10x15-inch rimmed baking sheet with foil. Crumble 2 cups **leftover stuffing** (or prepared stuffing mix) onto pan, forming small crouton-size pieces. (For the crispiest results, chill croutons on pan, uncovered, 2 hours.) Preheat oven to 425°F. Drizzle croutons with 2 Tbsp. **olive oil** and sprinkle with 2 Tbsp. grated **Parmesan cheese;** gently toss to coat and spread in an even layer. Bake, turning occasionally, until golden brown, 16 to 18 minutes. (This recipe works best with stuffing that is on the dry side; very moist stuffing may fail to crisp.)

SLOW COOKER CURRIED THANKSGIVING SOUP WITH STUFFING CROUTONS

HANDS-ON 35 MIN
TOTAL 3 HR, 5 MIN **SERVES** 6
SUBMITTED BY SARAH BREKKE
NEW RECIPE GO ONLINE TO RATE & REVIEW

If you have leftover cooked carrots or other leftover cooked vegetables you'd like to add to the soup, add them at the same time you add the turkey to avoid overcooking them.

4 cups low-sodium chicken broth
2 cups leftover mashed potatoes
1½ cups chopped onion
3 medium carrots, chopped (tip, above)
½ cup leftover gravy
1 Tbsp. curry powder
2 tsp. grated fresh ginger
2 medium cloves garlic, minced (2 tsp.)
1½ cups chopped roasted turkey
¼ cup whipping cream
1 Tbsp. chopped fresh cilantro, plus more for garnish
1 Tbsp. lime juice
½ tsp. salt
¼ tsp. black pepper
Stuffing Croutons (recipe, left)
Olive oil, for garnish

1. Combine broth and mashed potatoes in a 3½- to 4-qt. slow cooker, whisking to ensure no potato clumps remain. Stir in onion, carrots, gravy, curry powder, ginger, and garlic. Cover and cook on High 2 to 3 hours or Low 4 to 6 hours.
2. Stir in turkey and cream. If on Low, turn to High. Cook on High until turkey is heated through, about 30 minutes. Stir in cilantro, lime juice, salt, and pepper.
3. Top servings with Stuffing Croutons and garnish with olive oil and additional cilantro.

HIDDEN GEM

PER 1½ CUPS: 406 CAL; 21G FAT (7G SAT); 19G PRO; 36G CARB (4G FIBER, 6G SUGARS); 966MG SODIUM

SLOW COOKER CURRIED THANKSGIVING SOUP WITH STUFFING CROUTONS

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KEEPERS

These trusty faves and rising stars are worth a spot in your permanent rotation. In this issue: Ring in the New Year with traditional good-luck foods—each with customized travel tips.

BY ANNIE PETERSON

PORK DUMPLINGS
p. 52

TO TOTE
Cover platter tightly with foil and place in an insulated cooler bag.

> *“I didn’t change anything. I made a dipping sauce with soy, ginger, and green onions. My husband raved.”*
> – **FENNELLYLISA**

PHOTOS: KELSEY HANSEN; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI

Oliebollen (Dutch Donuts)

HANDS-ON 20 MIN **TOTAL** 1 HR, 40 MIN
SERVES 18 **SUBMITTED BY** FLOURGIRL

★★★★⯪ 37 REVIEWS

Folklore has it that these Dutch treats, often enjoyed on New Year's Eve, can ward off evil spirits due to their deep-fried properties.

1 cup lukewarm milk (105°F to 115°F)
1 pkg. active dry yeast (2¼ tsp.)
2¼ cups flour
1 tsp. salt
1 egg
1 medium Granny Smith apple, peeled and finely chopped (1 cup)
¾ cup dried currants
¾ cup raisins
Vegetable oil, for frying
1 cup powdered sugar

1. Stir together milk and yeast in a small bowl. Let stand 5 minutes.

2. Sift flour and salt into a large bowl. Add yeast mixture and egg; stir until smooth. Stir in apple, currants, and raisins (mixture will be thicker than a batter, but not as thick as a dough). Cover bowl and set in a warm place (about 75°F to 80°F) to rise until doubled in size, about 1 hour.

3. Pour oil to a depth of 1 inch in a large, deep, heavy-bottomed skillet or pot or a deep fryer. (You'll need about 1 qt. oil.) Heat oil to 360°F.

4. Using a spatula, gently stir dough to punch down. Use a 3-Tbsp. scoop or 2 metal spoons to shape scoops of dough into 18 (about 2-inch) balls. Working in batches, drop balls carefully into hot oil and fry, turning occasionally, until golden brown and centers are fully cooked, about 6 minutes. Remove donuts from oil with a slotted spoon. Drain on a paper towel-lined plate. Dust donuts with powdered sugar.

PER 1 DONUT: 210 CAL; 9G FAT (1G SAT); 3G PRO; 30G CARB (1G FIBER, 15G SUGARS); 143MG SODIUM

TO TOTE

Store donuts at room temperature in a covered container up to 1 day. To reheat, warm donuts on a baking sheet in a 350°F oven 6 to 8 minutes. Dust with powdered sugar before serving.

↓

Pork Tamales

HANDS-ON 1 HR, 15 MIN **TOTAL** 4 HR, 15 MIN
SERVES 24 **SUBMITTED BY** SADDIECAT

★★★★½ 250 REVIEWS

In Mexican culture, tamales symbolize family ties and community. New Year's (and Christmas) traditions often include tamaladas, celebrations where people come together to prepare the tamales.

For Filling
- **1¼ lb. pork loin roast or shoulder roast, cut into 2-inch chunks**
- **1 large onion, halved**
- **1 medium clove garlic**

For Chile Sauce
- **4 dried chile peppers, such as ancho, guajillo, chipotle, and/or chile de arbol (any combination will work, but use only 1 chile de arbol)**
- **2 cups water**
- **1½ tsp. salt**

For Husks and Dough
- **24 dried corn husks**
- **1⅓ cups lard**
- **1½ to 2 cups low-sodium beef broth, or as needed**
- **4 cups masa harina**
- **2 tsp. baking powder**
- **1 tsp. salt**
- **Sour cream, pico de gallo, and/or lime wedges, for serving**

ALL TIED UP Serve the tamales in the husks to keep them warm and allow each person to unwrap their own. →

Make Filling

1. Combine pork, onion, and garlic in a 4- to 5-qt. pot or Dutch oven. Add enough water to cover (about 4 cups). Bring to a boil. Reduce heat to low and simmer until pork is tender and shreds easily, about 2 hours.

Make Sauce

2. Meanwhile, remove stems and seeds from chiles. Combine chiles and the water in a medium saucepan. Bring to a boil over medium-high heat. Reduce heat to medium-low and simmer, uncovered, 20 minutes. Remove from heat; let cool. Working in batches if needed, transfer cooled chiles and cooking liquid to a blender; blend until smooth. Strain mixture through a fine-mesh sieve into a medium bowl; discard solids. Stir in salt.

3. Transfer pork to a cutting board; shred with 2 forks. Return pork to pot. Stir in 1 cup sauce; keep warm. Reserve remaining sauce for serving.

Prepare Husks and Make Dough

4. Soak corn husks in a bowl filled with warm water until softened, about 30 minutes.

5. Meanwhile, in a medium bowl, beat lard and 1 Tbsp. broth with an electric mixer until fluffy. In a large bowl, stir together 1½ cups broth, the masa harina, baking powder, and salt; stir into lard mixture, adding more broth as needed to form a spongy dough.

6. Remove husks from water and pat dry with paper towels. Spoon 3 Tbsp. dough onto center of 1 husk, spreading about ½-inch thick and leaving a ¼-inch border. Place 1 Tbsp. filling down center of dough. Fold long edge of husk over filling to bring edges of dough together, enclosing filling. Overlap long ends of husk and fold bottom up; secure with kitchen twine. Put tamale, fold side down, on a platter. Repeat with remaining husks, dough, and filling.

7. Set a steamer basket in a large pot and add water to just below basket. Stand tamales upright in basket, filling but not packing too tightly. Bring to a boil. Reduce heat to medium-low and steam, covered, until dough easily pulls away from corn husks and is spongy and cooked through, about 1 hour. Serve tamales with sour cream, pico de gallo, lime wedges, and/or reserved chile sauce.

⊘ ***GLUTEN-FREE***

PER 1 TAMALE: 223 CAL; 13G FAT (5G SAT); 7G PRO; 20G CARB (2G FIBER, 1G SUGARS); 306MG SODIUM

TO TOTE Place tamales in a baking pan and cover with lid or foil. Place pan in a cardboard box lined with kitchen towels. Or lightly pack tamales into a slow cooker; secure lid. Set slow cooker to Warm at destination.

Kickin' Collard Greens

HANDS-ON 15 MIN **TOTAL** 1 HR
SERVES 6 **SUBMITTED BY** KEN ADAMS

★★★★★ 1,859 REVIEWS

Traditional at New Year's celebrations in West Africa and the Southern U.S., collards and other greens symbolize wealth, fortune, and prosperity.

3 slices bacon
1 large onion, chopped (2 cups)
2 cloves garlic, minced (2 tsp.)
1 lb. collard greens, stemmed and cut into 2-inch pieces
3 cups low-sodium chicken broth
1 tsp. salt
1 tsp. black pepper
Pinch of crushed red pepper, plus more for garnish

1. Cook bacon in a 6- to 8-qt. pot over medium-high heat until crisp, 5 to 7 minutes. Transfer to a paper towel-lined plate to drain (do not drain drippings from pot). Let bacon cool slightly; crumble and return to pot.
2. Add onion to pot; cook over medium heat, stirring occasionally, until tender, about 5 minutes. Add garlic; cook and stir until just fragrant, about 1 minute. Add collard greens; cook until starting to wilt. Pour in broth; season with salt, black pepper, and crushed red pepper. Reduce heat to low; simmer, covered, until greens are tender, about 45 minutes. Garnish with additional crushed red pepper. Serve with a slotted spoon.

GLUTEN-FREE

PER ½ CUP GREENS: 102 CAL; 6G FAT (2G SAT); 5G PRO; 9G CARB (3G FIBER, 3G SUGARS); 520MG SODIUM

KICKIN' COLLARD GREENS

TO TOTE Use crisscrossed heavy-duty rubber bands to securely attach lid to pot. Wrap pot in thick towels and place in a cardboard box or cooler.

Pork Dumplings

(pictured on p. 49)

HANDS-ON 1 HR **TOTAL** 1 HR, 10 MIN
MAKES 64 DUMPLINGS
SUBMITTED BY LORNA

★★★★½ 286 REVIEWS

In Chinese culture, dumplings symbolize wealth. Their shape resembles ingots, an early form of Chinese currency. Legends say the more you eat, the more prosperous you'll be in the New Year.

1 lb. ground pork
3 cups finely shredded napa cabbage
1 egg, lightly beaten
3 Tbsp. less-sodium soy sauce
2 Tbsp. thinly sliced green onion
2 Tbsp. toasted sesame oil
3 cloves garlic, minced (3 tsp.)
2 tsp. minced fresh ginger
64 (3½-inch) square wonton wrappers
Hoisin sauce and/or hot Chinese-style mustard, for serving

1. For filling, stir together pork, cabbage, egg, soy sauce, green onion, sesame oil, garlic, and ginger in a large bowl.
2. Place about 1½ tsp. filling onto a wonton wrapper. Moisten edges with water. Fold in half to seal, forming a triangle and pressing out air. Brush water on one bottom corner and fold over so point is in center. Repeat with second bottom corner; press to seal. If you like, fold down top point, sealing with water (like you would an envelope). Arrange dumplings on a parchment paper-lined baking sheet; cover with a clean damp towel. Repeat with remaining wrappers and filling.
3. Working in batches, arrange dumplings, not touching, in a perforated parchment-lined or lightly oiled bamboo or metal steamer basket set over boiling water. Steam, covered, 6 to 8 minutes, or until an instant-read thermometer inserted into centers registers 165°F.
4. Transfer dumplings to a serving platter. Serve with hoisin sauce and/or hot mustard.

PER 1 DUMPLING: 45 CAL; 2G FAT (0G SAT); 2G PRO; 5G CARB (0G FIBER, 0G SUGARS); 81MG SODIUM

FREEZE IT After sealing dumplings in Step 2, arrange on a parchment-lined baking sheet; freeze until solid. Transfer frozen dumplings to a freezer-safe container and freeze up to 3 months. Steam as directed, 12 to 15 minutes.

Balsamic Roasted Grapes

HANDS-ON 10 MIN **TOTAL** 25 MIN
SERVES 12 **SUBMITTED BY** OLIVIA

★★★★⯪ 14 REVIEWS

According to Spanish tradition, eating 12 grapes at midnight—one grape for each of the 12 months—will ensure good luck all year.

3 cups red or green seedless grapes
1 Tbsp. olive oil
1 Tbsp. chopped fresh oregano, plus leaves for garnish
1 Tbsp. chopped fresh thyme
1 Tbsp. balsamic vinegar
¼ tsp. flaky salt
¼ tsp. black pepper
Toasted baguette slices, for serving

1. Preheat oven to 375°F. Toss together grapes, oil, oregano, and thyme in a medium bowl until lightly coated. Transfer mixture to a rimmed baking sheet and spread into an even layer.

2. Roast until grapes begin to wrinkle and split, 15 to 20 minutes. Drizzle with vinegar and sprinkle with salt and pepper.

3. Transfer to a serving dish and serve with toasted baguette slices. Garnish with oregano leaves.

HEALTHY ***QUICK*** ***VEGAN***

PER ¼ CUP GRAPES: 37 CAL; 1G FAT (0G SAT); 0G PRO; 7G CARB (0G FIBER, 6G SUGARS); 49MG SODIUM

TO TOTE Prepare through Step 2, then transfer grapes to an airtight container. Keep warm in an insulated cooler bag or serve at room temperature.

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FLAVORS, IDEAS, AND RECIPES
TO SAVOR RIGHT NOW
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fresh finds

↑
OVEN-ROASTED TURKEY BREAST *p. 59*

THE MAIN ATTRACTION *p. 56* **GRATIN TO GO** *p. 60* **FOUR SCORE** *p. 66*
STANDBY SIDES *p. 68* **SECRET INGREDIENT: FRESH CRANBERRIES** *p. 74*
IN GOOD SPIRITS *p. 76* **PUFF PIECES** *p. 80*

PHOTOS: JACOB FOX; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI

OVEN-ROASTED TURKEY BREAST
p. 59
↓

the MAIN ATTRACTION

If you were tapped to cook the headliner for your family's holiday feast this year, we have you covered. Try one of these crowd-pleasing options: brined, oven-roasted turkey breast or slow-cooked pork tenderloin. They're both deliciously fail-proof (no dry, overcooked results here!). And if you're not hosting, each of these mains is totally totable.

→

SLOW COOKER PORK TENDERLOIN

p. 59

PHOTOS: JACOB FOX; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI

> “This slow cooker pork tenderloin will melt in your mouth! The pork soaks up all the yummy juices as it cooks. Make sure to serve the au jus on the side - it's amazing! This recipe is so simple; you will love it.”
>
> – **CHOWSITO**

FIT CHECK

If needed, cut pork in half crosswise before cooking to fit in slow cooker.

TO TOTE

Use crisscrossed heavy-duty rubber bands to securely attach lid to slow cooker. Wrap slow cooker in thick towels and place in a cardboard box, cooler, or large basket. Serve within 1 hour.

SLOW COOKER PORK TENDERLOIN

> “The most delicious, moist turkey I have ever cooked. I added more white wine to the gravy and it too was really yummy.”
>
> – BRENDA MACISAAC

Slow Cooker Pork Tenderloin

HANDS-ON 10 MIN **TOTAL** 2 HR, 20 MIN
SERVES 8 **SUBMITTED BY** CHOWSITO

★★★★☆ 2,818 REVIEWS

If you like, serve this dish alongside dinner rolls or crusty bread to soak up every last bit of the au jus.

2 (1-lb.) pork tenderloins
1 (1-oz.) pkg. dry onion soup mix
1 cup water
¾ cup dry red wine (such as Merlot) or low-sodium beef broth
3 Tbsp. less-sodium soy sauce
9 cloves garlic, minced (3 Tbsp.)
½ tsp. black pepper

1. Arrange pork tenderloins in an even layer in a 4- to 5-qt. slow cooker (see “Fit Check,” opposite). Sprinkle with dry soup mix. Pour water, wine, and soy sauce over pork, turning pork to coat. Carefully spread garlic on top of pork. Sprinkle with pepper.

2. Cover and cook on Low 2 to 3 hours or until an instant-read thermometer inserted into center registers 145°F (tip, below). Transfer pork to a cutting board; let rest 10 minutes before slicing. Serve pork with juices from slow cooker.

HEALTHY

PER 3 TO 4 OZ. PORK AND ¼ CUP AU JUS: 161 CAL; 2G FAT (1G SAT); 25G PRO; 5G CARB (1G FIBER, 1G SUGARS); 564MG SODIUM

↑ EDITOR’S TIP

To monitor pork temperature without having to open your slow cooker, use a probe thermometer attached to a digital display. Insert probe into thickest part of pork tenderloin and connect probe to display. For medium doneness, remove pork from cooker when temperature is 140°F to 145°F.

Oven-Roasted Turkey Breast

(pictured on p. 56)

HANDS-ON 15 MIN **TOTAL** 2 HR
SERVES 12 **SUBMITTED BY** TAKESTU2TANGO

★★★★★ 232 REVIEWS

If you have a natural turkey breast, brine it up to 24 hours ahead of time (see Turkey Brine recipe, below right).

For Turkey
¼ cup unsalted butter, softened
1 medium clove garlic, minced (1 tsp.)
1 tsp. paprika
1 tsp. Italian seasoning
½ tsp. salt-free garlic-and-herb seasoning blend (such as Dash)
½ tsp. black pepper
1 (6-lb.) bone-in, skin-on turkey breast (tip, above)

For Gravy
3 to 3½ cups low-sodium chicken stock
2 Tbsp. unsalted butter
1 Tbsp. minced shallot
¼ cup dry white wine (such as Sauvignon Blanc) or low-sodium chicken stock
¼ cup flour
2 Tbsp. half-and-half (optional)
Salt and black pepper, to taste

Roast Turkey

1. Preheat oven to 325°F. Stir together softened butter, garlic, paprika, Italian seasoning, garlic-and-herb seasoning, and pepper in a small bowl.

2. Place turkey breast, skin side up, on a rack in a roasting pan. Loosen skin with your fingers; spread half of butter mixture underneath turkey skin. Reserve remaining butter mixture. Insert a meat thermometer into thickest part of turkey breast without touching bone.

3. Roast 1 hour to 1 hour and 45 minutes, or until thermometer registers 140°F. Melt remaining butter mixture. Baste turkey breast with remaining butter mixture. Roast until thermometer registers 170°F, about 30 minutes more. Tent with foil and let turkey rest 15 minutes.

Make Gravy

4. Meanwhile, reserve drippings from roasting pan in a small measuring cup; set aside to allow fat to separate. Place roasting pan over a burner on medium heat. Add ½ cup stock; bring to a simmer, scraping bottom of pan with a wooden spoon to deglaze browned bits, then strain mixture through a sieve into a 1-qt. measuring cup. Discard solids.

← *to tote* **Transfer unsliced turkey breast to an 8-qt. container with a lid. Transfer gravy to a 1-qt. jar with a lid. Place containers in a sturdy box lined with kitchen towels or an insulated bag. Secure in place by tucking rolled or folded towels around the containers. Serve within 1 hour. If needed, transfer gravy to a medium saucepan and reheat over medium heat.**

5. Skim fat from reserved drippings; set fat aside. Add remaining drippings and enough remaining stock to the stock in the 1-qt. measuring cup to make 3 cups liquid. Transfer 2 Tbsp. fat to a medium saucepan. Add butter and shallot; cook over medium heat, stirring occasionally, until softened, 2 to 3 minutes. Add wine; simmer until reduced by half, about 1 minute. Whisk in flour; cook and stir 1 minute. Add stock mixture. Cook and stir over medium-high heat until thickened and bubbly. Whisk in half-and-half, if using. Season to taste with salt and pepper.

PER 5 OZ. TURKEY AND ¼ CUP GRAVY: 388 CAL; 18G FAT (7G SAT); 49G PRO; 4G CARB (0G FIBER, 0G SUGARS); 172MG SODIUM

Turkey Brine

HANDS-ON 15 MIN **TOTAL** 12 HR, 15 MIN
MAKES 25 CUPS BRINE (ENOUGH FOR ONE 6-LB. TURKEY BREAST)
SUBMITTED BY SUDEMERS

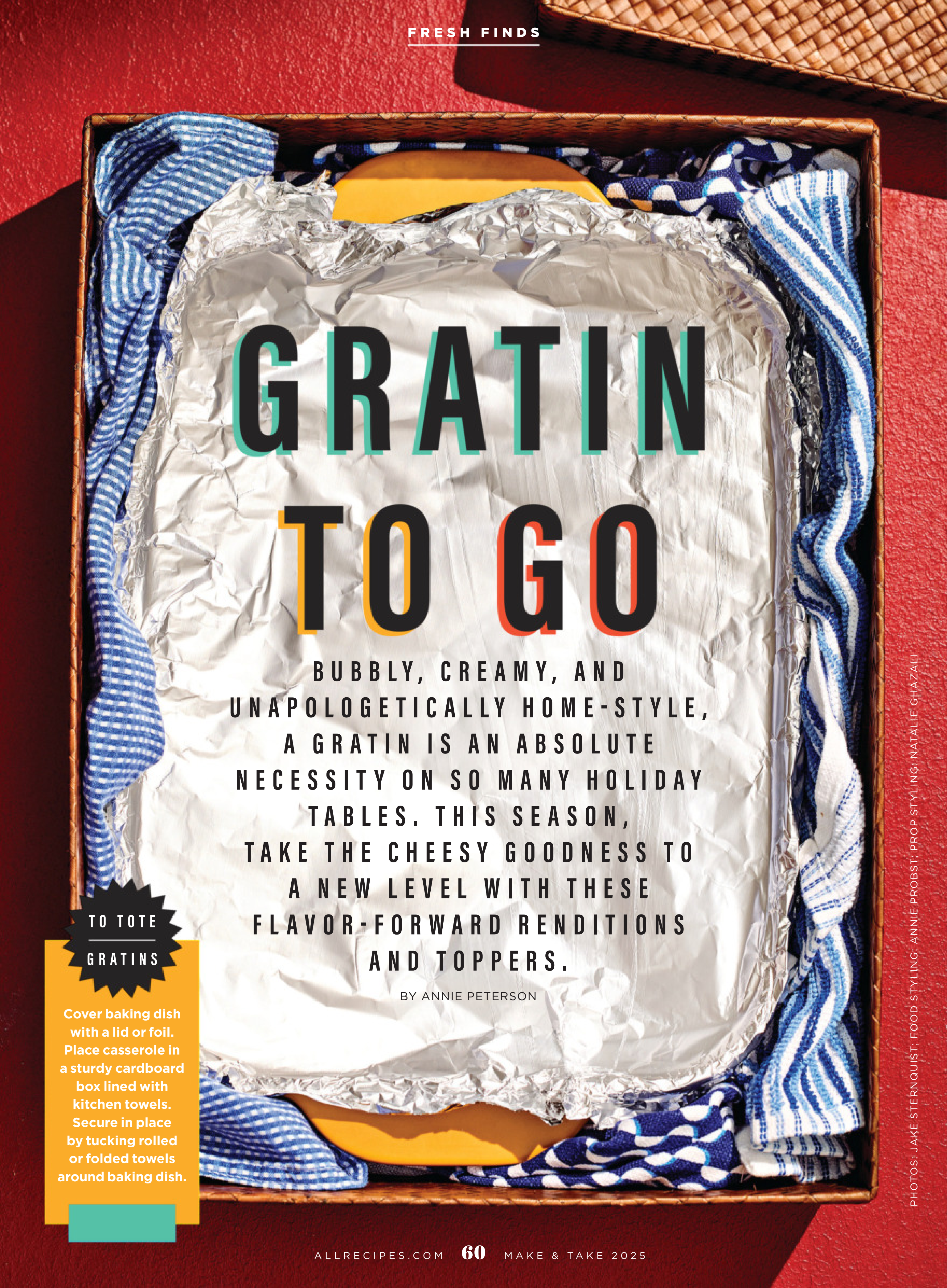
★★★★★ 664 REVIEWS

If your turkey breast is already brined (injected, water added, always moist, enhanced, self-basting, kosher), skip brining it again. Check the label: if it only says “turkey,” it is not brined.

6 qt. water
1 cup canning salt or kosher salt
¼ cup packed brown sugar
3 Tbsp. Worcestershire sauce
6 cloves garlic, minced (2 Tbsp.)
2 Tbsp. black pepper

1. Stir together water, salt, brown sugar, Worcestershire, garlic, and pepper in a container large enough to hold your turkey breast until salt and sugar are dissolved. (We used a 12-qt. stock pot for a 6-lb. turkey breast.)

2. Gently submerge turkey in brine. Chill, covered, at least 12 hours or up to 24 hours. Remove turkey from brine and pat dry before roasting. Discard brine.



GRATIN TO GO

BUBBLY, CREAMY, AND UNAPOLOGETICALLY HOME-STYLE, A GRATIN IS AN ABSOLUTE NECESSITY ON SO MANY HOLIDAY TABLES. THIS SEASON, TAKE THE CHEESY GOODNESS TO A NEW LEVEL WITH THESE FLAVOR-FORWARD RENDITIONS AND TOPPERS.

BY ANNIE PETERSON

TO TOTE GRATINS

Cover baking dish with a lid or foil. Place casserole in a sturdy cardboard box lined with kitchen towels. Secure in place by tucking rolled or folded towels around baking dish.

PHOTOS: JAKE STERNQUIST; FOOD STYLING: ANNIE PROBST; PROP STYLING: NATALIE GHAZALI

MASHED POTATO GRATIN

p. 65

TOP IT

After baking, top gratin with ½ cup potato chips, ¼ cup crumbled crisp-cooked prosciutto, and 2 tsp. chopped fresh thyme.

Cacio e Pepe Cauliflower Gratin

HANDS-ON 20 MIN **TOTAL** 45 MIN **SERVES** 8 **SUBMITTED BY** JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

Cacio e pepe [kah-choh ee PAY-pay] translates to "cheese and pepper" and refers to the Roman pasta dish featuring Pecorino Romano cheese and plenty of freshly cracked black pepper. We reinterpreted the classic flavor duo in the form of a creamy cauliflower gratin.

- **1 medium head cauliflower, cut into small florets (6 cups)**
- **2 Tbsp. butter**
- **½ cup chopped red onion**
- **2 medium cloves garlic, minced (2 tsp.)**
- **1 tsp. black pepper, plus more for garnish**
- **¼ tsp. salt**
- **2 Tbsp. flour**
- **2 cups whole milk**
- **½ cup shredded Pecorino Romano or Parmesan cheese (2 oz.) (see "Editor's Tip," opposite)**
- **½ cup shredded provolone cheese (2 oz.)**
- **1 tsp. lemon zest, plus more for garnish**
- **3 tsp. lemon juice**

1. Preheat oven to 375°F. Grease a 2-qt. baking dish. Place cauliflower florets in prepared baking dish.

2. Melt butter in a medium saucepan over medium heat. Add onion; cook, stirring occasionally, until tender, about 5 minutes. Add garlic, pepper, and salt. Cook and stir until fragrant, about 1 minute. Gradually stir in flour; cook and stir 1 minute. Gradually add milk, stirring constantly; cook and stir until thickened and bubbly. Gradually stir in Pecorino and provolone until melted. Stir in lemon zest and lemon juice. Pour sauce over cauliflower in dish.

3. Bake, uncovered, until hot and bubbly, 25 to 30 minutes. Garnish with additional lemon zest and pepper.

PER ¾ CUP: 141 CAL; 9G FAT (5G SAT); 7G PRO; 10G CARB (2G FIBER, 5G SUGARS); 318MG SODIUM

TOP IT

Add ¼ cup sliced peppered salami during last 5 minutes of baking. After baking, top gratin with grissini (crisp Italian breadsticks).

↓

EDITOR'S TIP

Due to strict processing regulations and standards, traditional Pecorino Romano and Parmigiano-Reggiano are made using animal rennet and are therefore not vegetarian-friendly. If serving vegetarian guests, look for a Parmesan that's labeled "vegetarian."

FRESH SPINACH GRATIN
p. 65

CARROT AND ZUCCHINI GRATIN
p. 65

TOP IT

Combine 2 cups watercress or arugula and 3 Tbsp. oil-packed herbed slivered sun-dried tomatoes (undrained) in a medium bowl. Lightly toss mixture to coat greens with oil from the tomatoes. After baking, top gratin with dressed greens.

→

Mushroom-Leek Gratin

HANDS-ON 15 MIN **TOTAL** 55 MIN **SERVES** 8 **SUBMITTED BY** CHEF AIDF
NEW RECIPE GO ONLINE TO RATE & REVIEW

To prep celeriac—aka celery root—use a large, sharp knife to cut off the stem and root ends, then hold the root upright on a cutting board and carefully cut away the rough, knobby skin.

- **¼ cup butter**
- **2 medium leeks, halved lengthwise and sliced (2 cups)**
- **1 medium celeriac, trimmed, peeled, and cut into ¾-inch cubes (2½ cups)**
- **3 large portobello mushroom caps, cut into ¾-inch cubes**
- **1 Tbsp. chopped fresh tarragon**
- **1 Tbsp. chopped fresh chives**
- **1 cup panko bread crumbs**
- **1 cup shredded Gruyère cheese (4 oz.)**
- **1 Tbsp. plus 1½ tsp. flour**
- **1 cup whole milk**
- **½ tsp. salt**
- **½ tsp. black pepper**

1. Preheat oven to 400°F. Grease a 1½- to 2-qt. baking dish.

2. Melt butter in a medium skillet over medium heat. Add leeks and celeriac. Cook, stirring occasionally, until softened, about 10 minutes. Add mushrooms and half each of the tarragon and chives; cook until liquid has evaporated, about 6 minutes.

3. Meanwhile, stir together bread crumbs and Gruyère in a small bowl.

4. Add flour to skillet with mushroom mixture. Gradually stir in milk. Cook and stir until slightly thickened, about 3 minutes. Add half of bread crumb mixture and the salt and pepper. Cook and stir until cheese starts to melt, about 2 minutes. Remove from heat. Transfer mixture to prepared baking dish. Top with remaining tarragon, chives, and bread crumb mixture.

5. Bake, uncovered, until top is browned and celeriac is fork-tender, about 20 minutes.

PER ½ CUP: 210 CAL; 12G FAT (7G SAT); 8G PRO; 19G CARB (2G FIBER, 4G SUGARS); 373MG SODIUM

Mashed Potato Gratin

(pictured on p. 61)

HANDS-ON 35 MIN **TOTAL** 1 HR, 5 MIN
SERVES 12 **SUBMITTED BY** CHEF JOHN

★★★★★ 25 REVIEWS

Enjoy taters two ways: golden scalloped slices on top and creamy, buttery mashed potatoes hidden underneath.

For Mashed Potatoes

- **6 large russet potatoes (3 lb.), peeled and cut into 1½-inch chunks**
- **½ cup unsalted butter, cubed**
- **1 tsp. salt**
- **Pinch of cayenne pepper**
- **¾ cup whole milk**
- **1½ cups shredded Comté, Gruyère, or cheddar cheese (6 oz.)**
- **½ tsp. black pepper**

For Topping

- **3 large russet potatoes (1½ lb.), peeled**
- **2 Tbsp. unsalted butter, melted**
- **½ tsp. salt**
- **½ tsp. black pepper, or to taste**
- **½ cup grated Parmesan or Parmigiano-Reggiano cheese (2 oz.)**

Make Mashed Potatoes

1. Put potato pieces in a large pot; add enough salted water to cover potatoes by 2 inches. Bring to a boil over high heat. Reduce heat to medium; simmer until easily pierced with a sharp knife but not falling apart, 15 to 20 minutes. Drain well. Return potatoes to pot; mash until almost smooth. Add butter, salt, and cayenne. Mash until smooth.

2. Add milk and 1 cup cheese; mash and stir until combined.

3. Meanwhile, preheat oven to 450°F. Grease a 9x13-inch baking dish. Spread mashed potatoes evenly in prepared dish, smoothing top. Sprinkle remaining ½ cup cheese over mashed potatoes and season with black pepper.

Prepare Topping and Bake

4. Using a mandoline slicer or a knife, cut potatoes into ⅛-inch-thick slices. Shingle slices onto surface of mashed potatoes in dish, arranging in 4 rows to cover surface of mashed potatoes.

5. Brush sliced potatoes with melted butter; season with salt and pepper, then sprinkle with Parmesan.

6. Bake, uncovered, until sliced potatoes on top are tender when pierced with a knife, about 30 minutes.

PER ¾ CUP: 291 CAL; 16G FAT (9G SAT); 8G PRO; 31G CARB (3G FIBER, 2G SUGARS); 461MG SODIUM

Carrot and Zucchini Gratin

(pictured on p. 63)

HANDS-ON 10 MIN **TOTAL** 55 MIN
SERVES 6 **SUBMITTED BY** ANGELA

★★★★⯪ 16 REVIEWS

Colby-Jack cheese provides mild creaminess in this veggie bake, but if you like, you can swap in a bolder melting cheese, such as cheddar or Gruyère.

- **4 Tbsp. butter**
- **2 Tbsp. flour**
- **1½ cups half-and-half**
- **2 tsp. chicken stock base**
- **½ cup shredded Colby-Jack cheese (2 oz.)**
- **½ tsp. mustard powder**
- **½ tsp. dried dill**
- **8 medium carrots, cut into ¼-inch-thick slices (3 cups)**
- **2 small zucchini, cut into ¼-inch-thick slices (2 cups)**
- **½ cup chopped onion**
- **¾ cup seasoned fine dried bread crumbs**

1. Preheat oven to 350°F. Grease a 2-qt. baking dish.

2. Melt 2 Tbsp. butter in a large saucepan over medium heat. Gradually whisk in flour until a paste forms, about 1 minute. Gradually add half-and-half, whisking constantly. Add stock base and whisk until dissolved, 1 to 2 minutes. Add cheese, mustard powder, and dill; whisk until cheese is melted, 2 to 3 minutes. Stir in carrots, zucchini, and onion until coated. Transfer mixture to prepared dish.

3. Melt remaining 2 Tbsp. butter. Stir together melted butter and bread crumbs in a small bowl. Sprinkle over vegetable mixture in baking dish.

4. Bake, uncovered, until bubbling and topping is browned, about 45 minutes.

HIDDEN GEM

PER 1 CUP: 277 CAL; 18G FAT (11G SAT); 7G PRO; 23G CARB (3G FIBER, 8G SUGARS); 386MG SODIUM

TOP IT

Omit bread crumbs. Stir together the 2 Tbsp. melted butter with ¾ cup crushed pub-style pretzels and 1 Tbsp. chopped fresh dill. After baking, top gratin with pretzel mixture.

TOP IT

Omit bread crumbs. After baking, top gratin with ¾ cup crushed Swiss- or white cheddar cheese-flavor crackers and ¼ cup crumbled crisp-cooked bacon.

Fresh Spinach Gratin

(pictured on p. 63)

HANDS-ON 20 MIN
TOTAL 45 MIN **SERVES** 6
SUBMITTED BY SOUP LOVING NICOLE

★★★★⯪ 4 REVIEWS

To avoid a watery gratin, thoroughly drain the spinach in Step 2.

- **1 Tbsp. olive oil**
- **1 small onion, chopped (¾ cup)**
- **2 Tbsp. flour**
- **1 tsp. salt**
- **½ tsp. black pepper**
- **½ tsp. dried thyme**
- **1½ lb. baby spinach, coarsely chopped**
- **1½ cups shredded Swiss cheese (6 oz.)**
- **1 cup half-and-half**
- **¾ cup fine dried bread crumbs**
- **3 Tbsp. butter, melted**

1. Preheat oven to 400°F. Heat oil in a large skillet over medium heat. Add onion; cook, stirring occasionally, until soft and translucent, about 5 minutes. Sprinkle with flour, salt, pepper, and thyme; cook and stir 1 minute more. Remove from heat.

2. Put spinach and 2 Tbsp. water in a large pot. Cook, covered, over medium heat until spinach begins to wilt, about 3 minutes. Remove from heat and drain all liquid from pot. Add onion mixture, 1 cup Swiss cheese, and the half-and-half to pot. Stir until well combined; transfer to a 1½- to 2-qt. baking dish.

3. Combine bread crumbs and remaining ½ cup cheese in a small bowl. Stir in melted butter. Sprinkle over spinach mixture in dish. Place baking dish on a rimmed baking sheet to catch any drips.

4. Bake, uncovered, until bubbling and topping is golden, about 15 minutes. Let stand 5 minutes before serving.

PER ¾ CUP: 328 CAL; 22G FAT (12G SAT); 14G PRO; 20G CARB (4G FIBER, 3G SUGARS); 695MG SODIUM

FOUR SCORE

Win major points when you bring this clever, one-and-done appetizer to the party. Cover all your sweet and savory bases by making four different hot and melty dips in a single sheet pan.

Bacon-
Cheddar
Dip

Cranberry-Jalapeño Dip

- ½ cup dried cranberries
- ½ cup boiling water
- 1 (8-oz.) pkg. cream cheese, softened
- 1 Tbsp. pure maple syrup
- 1 Tbsp. lime juice
- ¾ cup shredded Gruyère cheese (3 oz.)
- ½ cup drained sliced pickled jalapeño peppers, chopped, plus more for garnish
- ¼ cup finely chopped red onion

1. Combine cranberries and the boiling water in a small heatproof bowl. Let stand until cranberries are plump, about 5 minutes; drain. **2.** Beat cream cheese, maple syrup, and lime juice in a medium bowl with an electric mixer at medium speed until smooth. Fold in plumped cranberries, Gruyère, pickled jalapeños, and red onion. (See “Sheet Pan Dips,” opposite, to bake.) Garnish with additional pickled jalapeños.

PER 3 TBSP.: 115 CAL; 7G FAT (4G SAT); 3G PRO; 10G CARB (1G FIBER, 5G SUGARS); 155MG SODIUM

Pecan Pie Dip

- 1 (8-oz.) pkg. cream cheese, softened
- ¾ cup powdered sugar
- 1 egg
- ¾ cup toasted pecans, chopped
- ½ cup packed brown sugar
- ¼ cup light corn syrup
- 3 Tbsp. butter, melted
- 1 tsp. vanilla extract
- ¼ tsp. salt

Beat cream cheese, powdered sugar, and egg in a medium bowl with an electric mixer at medium speed until smooth and fluffy. In another medium bowl, stir together pecans, brown sugar, corn syrup, melted butter, vanilla, and salt. Spoon pecan mixture over cream cheese mixture in pan just before baking. (See “Sheet Pan Dips,” opposite, to bake.)

PER 3 TBSP.: 194 CAL; 12G FAT (5G SAT); 2G PRO; 21G CARB (1G FIBER, 17G SUGARS); 135MG SODIUM

PHOTO: KELSEY HANSEN; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI

Spinach-Artichoke Dip

- **1 (8-oz.) pkg. cream cheese, softened**
- **¾ cup shredded Italian-blend cheeses (3 oz.)**
- **¼ cup mayonnaise**
- **1 (6-oz.) jar marinated artichoke hearts**
- **1 (10-oz.) pkg. frozen chopped spinach, thawed and squeezed dry**
- **¼ tsp. salt**
- **Crushed red pepper, for garnish**

1. Beat cream cheese, ½ cup Italian-blend cheese, and the mayonnaise in a medium bowl with an electric mixer at medium speed until smooth.
2. Drain artichokes, reserving marinade. Chop artichokes. Add artichokes, spinach, salt, and 1 to 2 Tbsp. marinade to the cream cheese mixture; gently fold until combined. Top dip with remaining ¼ cup Italian-blend cheese just before baking. (See "Sheet Pan Dips," right, to bake.) Garnish with crushed red pepper.

PER 3 TBSP.: 128 CAL; 10G FAT (4G SAT); 4G PRO; 6G CARB (1G FIBER, 1G SUGARS); 220MG SODIUM

FOR A SINGLE DIP

Snip rolls into quarters. Line edges of a 9-inch pie dish with roll portions. Prepare desired dip as directed. Bake until rolls are golden brown and dip is bubbly, 20 to 25 minutes.

Bacon-Cheddar Dip

- **1 (8-oz.) pkg. cream cheese, softened**
- **¼ cup mayonnaise**
- **1 tsp. cayenne pepper hot sauce (such as Frank's RedHot)**
- **6 slices bacon, crisp-cooked and crumbled**
- **1 cup shredded sharp cheddar cheese (4 oz.)**
- **¼ cup chopped green onion**
- **1 Tbsp. dry ranch dressing mix**
- **Sliced green onions, for garnish**

Beat cream cheese, mayonnaise, and hot sauce in a medium bowl with an electric mixer at medium speed until smooth. Fold in bacon, ¾ cup cheddar, the green onion, and ranch mix until combined. Top with remaining ¼ cup cheddar just before baking. (See "Sheet Pan Dips," right, to bake.) Garnish with green onions.

PER 3 TBSP.: 146 CAL; 12G FAT (6G SAT); 4G PRO; 5G CARB (1G FIBER, 1G SUGAR); 135MG SODIUM

Sheet Pan Dips

HANDS ON 1 HR, 15 MIN
TOTAL 9 HR, 40 MIN
SERVES 16 **SUBMITTED BY** JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

This recipe requires thawing frozen rolls, so give yourself at least 8 hours. While the rolls thaw, prepare individual dips, which can be made ahead of time. Chill dips in separate containers, covered, up to 1 day before baking.

- **16 portions frozen white roll dough (such as Rhode's)**
- **2 Tbsp. butter, melted**
- **Dips: Bacon-Cheddar Dip, Cranberry-Jalapeño Dip, Spinach-Artichoke Dip, and Pecan Pie Dip**

1. Line a 13x18-inch rimmed baking sheet with parchment paper. Coat parchment with cooking spray. Arrange frozen dough portions 2 inches apart on prepared baking sheet. Cover rolls loosely with plastic wrap coated with cooking spray. Thaw in refrigerator overnight (at least 8 hours).
2. Cut each dough portion into quarters, taking care not to deflate as much as possible. Arrange dough pieces, just touching, along outside edges of pan, then lengthwise through center, and then crosswise through center, to create four even sections. Cover again with plastic wrap and let rise at room temperature while preparing the dips (or about 1 hour, if dips are already assembled).
3. Preheat oven to 350°F. Uncover dough and brush tops with melted butter (see "Flavor Boost," below). Add dips to quadrants in pan, spreading evenly. Sprinkle reserved cheese on Bacon-Cheddar and Spinach-Artichoke dips; spoon pecan mixture over cream cheese mixture for Pecan Pie Dip.
4. Bake 25 to 30 minutes or until rolls are golden brown, dips are bubbly, and an instant-read thermometer inserted into center of Pecan Pie Dip registers 200°F. Top with garnishes. (To tote, allow sheet pan to cool slightly; cover tightly with foil to transport.)

PER SERVING (4 MINI ROLLS AND ¾ CUP DIP): 546 CAL; 36G FAT (18G SAT); 11G PRO; 46G CARB (2G FIBER, 30G SUGARS); 618MG SODIUM

FLAVOR BOOST

After brushing with butter in Step 3, sprinkle rolls near savory dips with flaky salt. Sprinkle rolls near Pecan Pie dip with brown sugar.

FRESH FINDS

STANDBY SIDES

PUMPKIN-PARMESAN POLENTA SQUARES
p. 73
←

A PERFECTLY TIMED HOLIDAY SPREAD IS HARD TO EXECUTE. THE SOLUTION? SIDE DISHES THAT CAN STAND. WHETHER IT'S THE GUESTS OR THE TURKEY ARRIVING LATE TO THE TABLE, THESE RECIPES—TASTIEST WHEN EATEN AT ROOM TEMP—WILL HOLD THEIR DELICIOUSNESS.

HONEY-BALSAMIC ROASTED CARROTS
p. 73

PHOTOS: KELSEY HANSEN; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI

> *"We made these Brussels sprouts for Thanksgiving and they were delicious! I will be making these again."*
>
> – **PAULA JEAN DAVIS**

←

JERK-SEASONED BRUSSELS SPROUTS

p. 72

SAFETY FIRST

TO AVOID FOODBORNE ILLNESS, DO NOT LEAVE PERISHABLES OUT FOR MORE THAN TWO HOURS.

BROCCOLI CAESAR SALAD
p. 73 ↓

← **KOREAN-STYLE CREAM CHEESE GARLIC BREAD**
p. 72

↑

NO STICK LINING THE BAKING SHEETS WITH REYNOLDS KITCHENS® PARCHMENT PAPER ENSURES THESE CHEESY BUNS WON'T STICK TO THE PAN.

TIME-SAVER

SKIP MAKING THE DOUGH AND USE 10 PURCHASED 2½- TO 3-INCH DINNER ROLLS.

JERK-SEASONED BRUSSELS SPROUTS

← Korean-Style Cream Cheese Garlic Bread

HANDS-ON 20 MIN
TOTAL 4 HR, 20 MIN
SERVES 10
SUBMITTED BY CHEF JOHN

★★★★½ 11 REVIEWS

For Dough

- **1 cup warm water (100°F to 110°F)**
- **2 tsp. active dry yeast**
- **1 tsp. sugar**
- **3 cups flour, plus more as needed**
- **2 tsp. kosher salt**

For Filling

- **1 (8-oz.) pkg. cream cheese, softened**
- **6 green onions, thinly sliced (¾ cup)**
- **¼ cup whipping cream**
- **2 Tbsp. chopped fresh parsley**
- **1 Tbsp. sugar**
- **1 tsp. kosher salt**
- **½ tsp. black pepper**
- **Pinch of cayenne pepper**

For Coating and Topper

- **½ cup unsalted butter, melted**
- **1 egg**
- **8 medium cloves garlic, minced (8 tsp.)**
- **1 Tbsp. chopped fresh parsley**
- **Pinch of kosher salt**
- **6 Tbsp. grated Parmesan or Parmigiano-Reggiano cheese**

Prepare Dough

1. Stir together warm water, yeast, sugar, and 1 cup flour in bowl of a stand mixer fitted with a dough hook. Let stand 30 minutes.

2. Add 2 cups flour and the salt to bubbly yeast mixture. Mix with dough hook until dough is fairly smooth, elastic, and tacky but not sticky, about 5 minutes. Add more flour, a little at a time, up to 1 cup, if dough is too sticky. Turn dough out on a lightly floured surface; knead once or twice into a rounded ball, then transfer to a lightly greased bowl, turning to coat. Cover and let rise in a warm place (75°F to 80°F) until doubled in size, about 2 hours.

3. Line a 10x15-inch rimmed baking sheet with parchment paper (see "No Stick," page 71). Transfer dough to a lightly floured work surface and press flat, squeezing out excess air. Divide evenly into 10 portions; roll each into a smooth ball. Evenly space balls on prepared baking sheet and gently press down. Dust lightly with about 2 Tbsp. flour. Cover with a clean kitchen towel and let rise 30 minutes. Meanwhile, preheat oven to 375°F.

Bake Rolls

4. Bake rolls until lightly browned, 20 to 25 minutes. Transfer rolls to a wire rack and let cool to room temperature, about 30 minutes.

Make Filling

5. Meanwhile, increase oven temperature to 425°F. Stir together cream cheese, green onions, whipping cream, parsley, sugar, salt, black pepper, and cayenne with a rubber spatula in a medium bowl until combined.

Make Coating

6. In a small bowl, whisk together melted butter, egg, garlic, parsley, and salt.

7. Use a serrated knife to make 3 cuts in each roll to form a 6-pointed star and 3 pockets, cutting almost but not completely through. Dip tops of cut rolls into coating.

8. Evenly pipe or spread cream cheese mixture into each pocket of rolls. Return rolls to prepared baking sheet. Spoon remaining coating over roll tops. Sprinkle with Parmesan.

9. Bake until browned, 10 to 15 minutes. Let cool slightly before serving.

PER 1 ROLL: 354 CAL; 21G FAT (12G SAT); 8G PRO; 34G CARB (2G FIBER, 3G SUGARS); 482MG SODIUM

Make Ahead Make rolls as directed through Step 4. Store in an airtight container at room temperature up to 24 hours or freeze up to 3 months. Thaw at room temperature. When ready to serve, continue with Step 5.

Jerk-Seasoned Brussels Sprouts

HANDS-ON 15 MIN
TOTAL 30 MIN **SERVES** 12
SUBMITTED BY JENNIFER-CITA

★★★★½ 26 REVIEWS

- **¼ cup unsalted butter**
- **2 Tbsp. olive oil**
- **2 lb. Brussels sprouts, trimmed and halved lengthwise**
- **1 Tbsp. jerk seasoning**
- **1 Tbsp. curry powder**
- **1 Tbsp. packed brown sugar**
- **2 tsp. garlic powder**
- **Flaky salt (optional)**

1. Melt butter with oil in a very large skillet over medium heat. Stir in Brussels sprouts. Cook, covered, stirring occasionally, until lightly browned, about 5 minutes.

2. Stir in jerk seasoning, curry powder, brown sugar, and garlic powder. Cook, covered, stirring occasionally, until Brussels sprouts are tender, 5 to 7 minutes. Season to taste with flaky salt (if using).

VEGETARIAN ***GLUTEN-FREE***

PER ½ CUP: 94 CAL; 6G FAT (3G SAT); 3G PRO; 10G CARB (3G FIBER, 3G SUGARS); 90MG SODIUM

←

Pumpkin-Parmesan Polenta Squares

HANDS-ON 15 MIN
TOTAL 5 HR, 20 MIN
SERVES 12
SUBMITTED BY JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

Gather a selection of store-bought toppers, such as pico de gallo, tapenade, mango chutney, and pesto, as well as fresh herbs and cheeses like feta and Parmesan, and let guests top as they please.

4½ cups water
1 cup canned pumpkin
1 tsp. salt
½ tsp. black pepper
1½ cups yellow cornmeal
1½ cups grated Parmesan cheese (6 oz.)
¼ cup whole milk
2 Tbsp. butter
Pinch of cayenne pepper

1. Whisk together the water and pumpkin in a large saucepan; bring to a boil over high heat, whisking constantly. Season with salt and pepper. With mixture boiling, slowly sprinkle in cornmeal, whisking constantly. Reduce heat to medium-low; cook, stirring occasionally, until cornmeal is creamy, soft, and no longer gritty, about 25 minutes. Remove from heat; fold in Parmesan, milk, butter, and cayenne until melted and incorporated.

2. Generously grease a 9x13-inch baking pan. Spread polenta evenly in pan. Let cool to room temperature, 1 hour. Chill, covered, until cold and set, at least 3 hours.

3. Preheat oven to 425°F. Line a large baking sheet with parchment paper. Invert cold, firm polenta onto a cutting board and cut into 12 squares. Transfer squares to prepared baking sheet.

4. Bake until edges of polenta are golden brown, about 40 minutes.

VEGETARIAN ***GLUTEN-FREE***

PER 1 SQUARE: 129 CAL; 5G FAT (3G SAT); 5G PRO; 17G CARB (2G FIBER, 1G SUGARS); 393MG SODIUM

Honey-Balsamic Roasted Carrots

HANDS-ON 15 MIN
TOTAL 45 MIN **SERVES** 8
SUBMITTED BY PAT BERNITT

★★★★★ 2 REVIEWS

Sweet tender carrots can be served hot, chilled, or somewhere in between.

2 Tbsp. olive oil
½ tsp. salt
½ tsp. black pepper, or to taste
2 lb. carrots, peeled, trimmed, and cut into thirds (tip, below)
3 Tbsp. honey
3 Tbsp. balsamic vinegar
4 medium cloves garlic, minced (4 tsp.)
2 tsp. dried thyme
2 tsp. lemon juice
Chopped fresh parsley, for garnish

1. Preheat oven to 400°F. Line a 13x18-inch (or two 10x15-inch) rimmed baking sheet(s) with parchment paper.

2. Whisk together oil, salt, and pepper in a large bowl. Add carrots and toss to coat. Spread carrots in an even layer on prepared baking sheet(s).

3. Roast carrots until tender and starting to brown, 20 to 25 minutes.

4. Meanwhile, whisk honey, vinegar, garlic, thyme, and lemon juice in a small bowl.

5. Drizzle carrots evenly with honey mixture; toss to coat. Roast 5 minutes more. Garnish with parsley.

VEGETARIAN ***GLUTEN-FREE***

PER ½ CUP: 108 CAL; 4G FAT (1G SAT); 1G PRO; 19G CARB (3G FIBER, 13G SUGARS); 225MG SODIUM

↑

TIP

IF CARROTS ARE LARGE, CUT LENGTHWISE FIRST, THEN DIAGONALLY INTO THIRDS. THE PIECES SHOULD ALL BE ABOUT THE SAME SIZE FOR EVEN COOKING.

Broccoli Caesar Salad

HANDS-ON 20 MIN
TOTAL 50 MIN **SERVES** 8
SUBMITTED BY ANDREA LOBAS
NEW RECIPE GO ONLINE TO RATE & REVIEW

To keep the bacon crisp, tote it and the dressed broccoli in separate airtight containers. Add the panko topping just before serving.

For Broccoli
8 cups broccoli florets (halved if large)
2 Tbsp. vegetable oil
½ tsp. salt
¼ tsp. black pepper

For Dressing
2 hard-cooked eggs, peeled and chopped
⅓ cup olive oil
2 Tbsp. grated Parmesan cheese (½ oz.)
2 Tbsp. lemon juice
1 Tbsp. Worcestershire sauce
2 tsp. Dijon mustard
1 medium clove garlic, peeled
¾ tsp. black pepper
¼ tsp. salt

For Topper
4 slices bacon, roughly chopped
⅓ cup panko bread crumbs
¼ tsp. black pepper
¼ cup shaved Parmesan cheese (1 oz.)

Roast Broccoli

1. Preheat oven to 400°F. Place broccoli on a 10x15-inch rimmed baking sheet. Add oil, salt, and pepper; toss to coat and spread into an even layer. Roast until broccoli is crisp-tender and lightly browned in spots, but retains its bright green color, 15 to 18 minutes.

Blend Dressing

2. Meanwhile, blend hard-cooked eggs, oil, Parmesan, lemon juice, Worcestershire, mustard, garlic, pepper, and salt in a blender until smooth, 2 minutes (blending for the full 2 minutes is needed to reach the proper consistency). Chill, covered, until ready to serve (or up to 4 days).

Prepare Topper

3. Cook bacon in a large skillet over medium heat, turning occasionally, until crispy, about 10 minutes. Transfer to a paper towel-lined plate. Pour off grease, reserving 1 Tbsp. drippings in skillet.

4. Reduce heat to low. Add panko and pepper to skillet; cook and stir until golden brown, about 3 minutes.

5. Transfer broccoli to a large serving bowl; toss with dressing. Top with panko mixture, bacon, and Parmesan.

PER ABOUT ½ CUP: 215 CAL; 18G FAT (4G SAT); 7G PRO; 8G CARB (2G FIBER, 2G SUGARS); 454MG SODIUM

→

HONEY-BALSAMIC ROASTED CARROTS

SECRET INGREDIENT

FRESH CRANBERRIES

Kick the can and opt for fresh cranberries.
Bring their tart goodness to
the holiday table with these recipes.

1

2

3

4

1 SUGARED CRANBERRIES

Heat 1 cup **sugar** and ¼ cup **water** in a small saucepan over medium-low heat; cook, stirring frequently, until sugar has dissolved, about 5 minutes. Remove syrup from heat and let cool to lukewarm. Add 7 oz. **fresh cranberries** (2 cups); stir to coat. Chill, covered, at least 1 hour (or up to 8 hours). (The longer the cranberries are in the syrup, the sweeter they become.) If syrup has crystallized, stir gently. Drain cranberries in a fine-mesh strainer; discard syrup (or save for another use). Transfer drained cranberries to a shallow dish; sprinkle with 3 Tbsp. **sugar** and gently roll to coat. If needed, sprinkle and gently roll to coat with an additional 2 Tbsp. **sugar.** Transfer coated cranberries to a parchment-lined tray in an even layer. Let stand 2 hours. (Store at room temperature, loosely covered, up to 5 days.) Makes 1¾ cups.

> “*This is my go-to recipe for a quick and easy cranberry relish for the holidays. It pairs well with turkey and ham.*”
>
> – HHOLLCRAFT
>
> →

2 CRANBERRY RELISH

Remove 2 tsp. zest from 1 medium **navel orange.** Trim top and bottom from orange to expose segments. Working over a bowl to collect juice, use a sharp paring knife to section orange into suprêmes, cutting away all peel, pith, and membranes and removing any seeds. Place suprêmes, orange juice, orange zest, 1 (12-oz.) pkg. **fresh cranberries,** ½ cup **sugar,** and ⅛ tsp. **cinnamon** in a food processor; pulse until very finely chopped or desired consistency. Transfer to a serving bowl. Chill, covered, to allow flavors to meld, at least 2 hours (or up to 3 days). Makes 2 cups.

3 CRANBERRY SALSA

Pulse 1 (12-oz.) pkg. **fresh cranberries** in a food processor until finely chopped (they should still have some texture). Transfer to a serving bowl; stir in ¾ cup finely chopped peeled, seeded **cucumber,** ⅓ cup finely chopped **celery,** ⅓ cup **sugar,** 2 Tbsp. **orange liqueur** (such as Grand Marnier), and 2 tsp. finely chopped **pickled jalapeños.** Let stand at room temperature to allow flavors to meld, about 15 minutes. (To store, chill, covered, up to 24 hours.) Makes 3 cups.

4 CRANBERRY CURD

Bring 1 (12-oz.) pkg. **fresh cranberries,** ¾ cup **water,** and ½ cup **sugar** to a boil in a medium saucepan over medium heat. Reduce heat to medium-low; cook, stirring occasionally, until cranberries burst, 8 to 10 minutes. Remove from heat; cool slightly. Blend cranberry mixture in a food processor or blender until smooth, 10 to 20 seconds. Reserve ⅓ cup and return remaining cranberry mixture to saucepan; heat over low heat. Whisk together 3 **egg yolks** in a medium bowl. Slowly add reserved ⅓ cup cranberry mixture to yolks, whisking constantly. Slowly add egg mixture to saucepan, whisking constantly; cook and whisk 5 to 6 minutes or until mixture coats back of a spoon and an instant-read thermometer registers 160°F. Remove from heat. If you like, strain through a fine-mesh sieve and return to saucepan. Add 2 Tbsp. **butter,** 1 Tbsp. at a time, whisking until melted and fully incorporated. Transfer curd to a clean jar; let cool, uncovered, 30 minutes. (To store, chill, covered, up to 1 week.) Makes 2 cups.

PHOTOS: KELSEY HANSEN; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI

IN GOOD SPIRITS

APPLE CIDER PUNCH
p. 79

Whether you're into mocktails
or prefer your drinks
with extra cheer, these batch-made,
alcohol-optional bevvies
will make the party fun for everyone.

Extra Spirit

Set out chilled sparkling prosecco or rosé. Bubbly-lovers can add 1 to 2 oz. per serving.

CRANBERRY-PINEAPPLE PUNCH
p. 79

> "*Very good! It's a nice blend of flavors and fizz.*"
>
> – TAMMY LYNN

PHOTO: KELSEY HANSEN; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI

HOMEMADE EGGNOG

Extra Spirit

Bring a bottle of spiced rum for the partygoers who imbibe. We recommend 1 to 2 oz. per serving. For a prettier presentation, transfer rum into a glass decanter.

→

> “This recipe is easy to follow and tastes almost exactly like my favorite brand. I added a shot of cream bourbon.”
>
> – **MOMMABEAN3**

Homemade Eggnog

HANDS-ON 15 MIN
TOTAL 6 HR, 25 MIN **SERVES** 8
SUBMITTED BY JENNIFER NOLAN

★★★★⯪ 3 REVIEWS

12	**egg yolks**
1	**cup sugar**
4	**cups whole milk**
2	**cups whipping cream**
1	**tsp. freshly grated nutmeg, plus more for garnish (see "Well-Informed," page 20)**
½	**tsp. vanilla extract**
	Sweetened whipped cream, for garnish

1. Beat egg yolks and sugar in a large bowl with an electric mixer at medium speed until combined.
2. Combine milk, whipping cream, nutmeg, and vanilla in a 4- to 5-qt. pot. Heat over medium heat, stirring occasionally, until mixture just begins to simmer, 5 to 6 minutes. Remove from heat.
3. Whisk a very small amount of hot milk mixture into egg yolk mixture. Continue adding small amounts of milk mixture, whisking constantly, until all milk mixture has been added; return eggnog mixture to pot. Cook over medium heat, whisking constantly, until mixture reaches 160°F. Remove from heat and pour eggnog into a large heatproof pitcher. Chill, covered, at least 6 hours (or up to 24 hours).
4. Using an immersion blender, blend cooled eggnog until very smooth, about 1 minute (see "Editor's Tip," right). Garnish servings with whipped cream and/or additional nutmeg.

HIDDEN GEM *GLUTEN-FREE*

PER 8 OZ.: 460 CAL; 32G FAT (19G SAT); 10G PRO; 34G CARB (0G FIBER, 33G SUGARS); 81MG SODIUM

TAKE IT

Transfer chilled eggnog into a 1-qt. canning jar, then tightly seal with lid for easy transportation.

Editor's Tip

If you don't have an immersion blender, press the mixture through a fine-mesh sieve to remove any lumps.

Cranberry-Pineapple Punch

(pictured on p. 77)

HANDS-ON 5 MIN
TOTAL 5 MIN
SERVES 20
SUBMITTED BY KARINA JONES

★★★★★ 1 REVIEW

1	**(2-liter) bottle ginger ale**
6	**cups pure unsweetened cranberry juice (48 oz.)**
1	**(46-oz.) bottle pineapple juice**
1	**(12-oz.) can frozen orange juice concentrate**
	Ice
	Fresh cranberries and/or pineapple chunks, for garnish

Stir together ginger ale, cranberry juice, pineapple juice, and orange juice concentrate in a 1½- to 2-gallon drink dispenser or punch bowl. Serve punch in ice-filled glasses and garnish with cranberries and/or pineapple.

GLUTEN-FREE *VEGAN*

PER ABOUT 8 OZ.: 120 CAL; 0G FAT; 0G PRO; 30G CARB (0G FIBER, 29G SUGARS); 16MG SODIUM

MAKE AHEAD

Combine cranberry juice, pineapple juice, and orange juice concentrate. Chill, covered, up to 8 hours. Stir in ginger ale just before serving. Serve in ice-filled glasses.

Extra Spirit

Set out whiskey or cinnamon-flavor whiskey. We recommend 1 oz. per serving.

⟶

Apple Cider Punch

(pictured on p. 76)

HANDS-ON 15 MIN
TOTAL 20 MIN **SERVES** 16
SUBMITTED BY JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

To serve warm, combine hot tea, cider, lemon juice, and maple syrup in a large saucepan. Heat until steaming, but do not boil. Serve in mugs.

2	**bags cinnamon tea (flavored black tea or herbal tea)**
2	**cinnamon sticks, plus more for serving**
2	**cups boiling water**
8	**cups unfiltered apple cider**
1	**cup lemon juice (about 4 large lemons)**
⅔	**cup pure maple syrup, plus more for garnish**
	Demerara or turbinado sugar, for garnish
	Ice
	Lemon wedges, for serving

1. Steep tea bags and cinnamon sticks in the boiling water 5 minutes or according to package directions. Discard tea bags and cinnamon sticks. Let cool.
2. Combine tea, cider, lemon juice, and maple syrup in a 4-qt. drink dispenser. Serve immediately (or chill, covered, up to 2 days).
3. To serve, pour additional maple syrup onto a small plate and spread Demerara sugar on another small plate. Dip rims of glasses into maple syrup and then into sugar. Fill glasses with ice and add punch. Serve with lemon wedges and/or additional cinnamon sticks.

QUICK *GLUTEN-FREE* *VEGAN*

PER 6 OZ.: 108 CAL; 0G FAT; 1G PRO; 28G CARB (0G FIBER, 8G SUGARS); 2MG SODIUM

PHOTOS: JAKE STERNQUIST; FOOD STYLING: ANNIE PROBST; PROP STYLING: NATALIE GHAZALI

PUFF PIECES

A FEW STAPLE INGREDIENTS TRANSFORM FLAKY, BUTTERY PUFF PASTRY INTO CUSTOMIZABLE APPETIZERS AND DESSERTS. CHOOSE YOUR FLAVOR, THEN YOUR SHAPE, FOR TREATS YOU CAN PREPARE ON THE FLY.

MAKE AHEAD

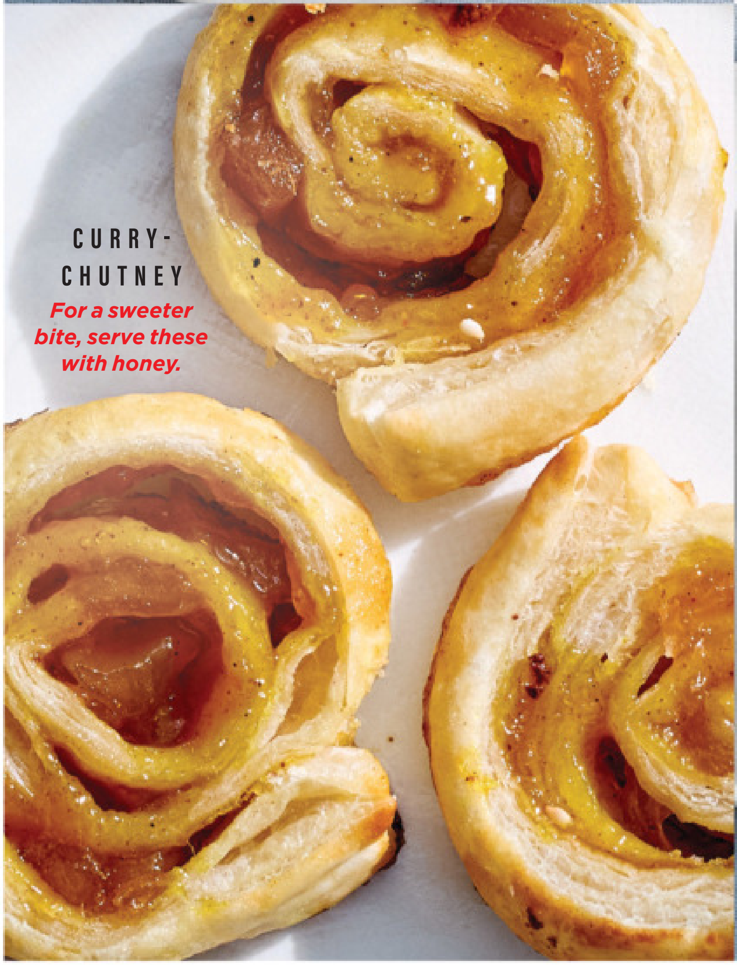
These pastries are best served the day of. But if making ahead, reheat in a 350°F oven about 5 minutes or until recrisped.

SWEET CHILI & CHEESE

Brush with a little sweet chili sauce and sprinkle with sesame seeds before baking. Serve with additional sweet chile sauce.

RASPBERRY-ALMOND

Dust these with powdered sugar just before serving.



CURRY-CHUTNEY

For a sweeter bite, serve these with honey.

EVERYTHING BAGEL

Before baking, sprinkle turnovers with additional everything bagel seasoning.

JALAPEÑO POPPER

Before baking, top turnovers with additional pickled jalapeño slices and cheese.

HAZELNUT-CHAI

If you don't have chai seasoning, try cinnamon or apple pie spice.

START HERE

Step 1

Preheat oven to 400°F. Line a large baking sheet(s) with parchment paper.

Step 2

Prep ingredients:

1 (17.3-oz.) pkg. **frozen puff pastry** (2 sheets), thawed (such as Pepperidge Farm)

1 **egg,** lightly beaten

Step 3

Choose your Filling:

SWEET CHILI & CHEESE

Stir together 1 (5.2-oz.) pkg. **semisoft cheese with garlic and fine herbs** (Boursin), 3 Tbsp. **sweet chili sauce,** and ¼ cup chopped **green onion.**

RASPBERRY-ALMOND

Stir together ½ cup **seedless raspberry jam,** ½ cup shredded almond paste (1¼ oz.), and ¼ cup **sliced almonds.**

JALAPEÑO POPPER

Stir together ½ (8-oz.) pkg. **cream cheese,** softened; 2 Tbsp. finely chopped **pickled jalapeño peppers;** and ¼ cup shredded **sharp cheddar cheese** (2 oz.).

CURRY-CHUTNEY

Stir together 1 cup **mango or apricot chutney** and 1 tsp. **curry powder.**

EVERYTHING BAGEL

Stir together ½ (8-oz.) pkg. **cream cheese,** softened; 1 cup grated **Parmesan cheese** (4 oz.); and 2 Tbsp. **everything bagel seasoning.**

HAZELNUT-CHAI

Stir together 1 cup **chocolate-hazelnut spread** (such as Nutella), 2 tsp. **sugar,** and 1 tsp. **chai seasoning.**

Step 4

Unfold 1 pastry sheet on a lightly floured work surface. Chill remaining pastry sheet.

Step 5

Choose your shape and bake:

FOR PINWHEELS: Roll 1 pastry sheet into a 10x12-inch rectangle. Evenly spread half of Filling onto rectangle, leaving a ¼-inch border. Starting on a long end, tightly roll up pastry to form a log; pinch seam to seal. Cut log crosswise into 12 (1-inch-thick) pieces; arrange on prepared baking sheet. Repeat with remaining pastry and Filling. Brush pieces with some of beaten egg. Transfer baking sheets to upper and middle thirds of oven; bake, switching positions halfway through, until golden brown, about 20 minutes. Makes 24 pinwheels.

FOR TURNOVERS: Roll 1 puff pastry sheet into a 10½-inch square; cut into 9 (3½-inch) squares. Arrange squares on prepared baking sheet. Evenly spread half of Filling onto squares, leaving a ¼-inch border. Brush edges with some of beaten egg. Fold squares in half to create triangles. Repeat with remaining pastry and Filling. Bake until golden brown, about 15 minutes. Makes 18 turnovers.

FOR TWISTS: Halve the Filling ingredients. Roll 1 pastry sheet into a 10x12-inch rectangle. Evenly spread Filling onto rectangle, leaving a ¼-inch border. Roll out second pastry sheet to same size and position over topped pastry. Trim any uneven edges. Cut pastry into 12 (1-inch-wide) strips. Working with 1 strip at a time, gently twist (the looser the twist, the larger they'll bake up). Lightly brush twists with some of beaten egg. Arrange twists on prepared baking sheet. Bake 8 to 10 minutes. Turn twists and bake until golden brown, 4 to 5 minutes more. Makes 12 twists.

allrecipes

IN GOOD TASTE

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YOUR HEALTH, YOUR WAY

↓

balance

CARROT CAKE BAKED OATMEAL *p. 87*

REDO FOR YOU: WAKE UP, BAKE UP *p. 86*
A FEAST FOR ALL *p. 88* FOOD Rx: CODE RED *p. 92*

PHOTOS: JACOB FOX; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI

REDO FOR YOU

WAKE UP, BAKE UP

These breakfast specialties are sweet in more ways than one. Each is healthier than its classic counterpart as written, but follow our tips for even more benefits—or to customize them to your dietary needs. BY CAITLYN DIIMIG, RD

Raisin Tea Biscuits

HANDS-ON 15 MIN **TOTAL** 40 MIN
SERVES 10 **SUBMITTED BY** WHAT'S FOR DINNER, MOM?

★★★★⯪ 55 REVIEWS

⅔	**cup raisins**
1	**cup hot water**
3¼	**cups flour, plus more for rolling**
3	**Tbsp. sugar**
1	**Tbsp. baking powder**
½	**tsp. salt**
¾	**cup cold unsalted butter, cut into pieces, plus softened butter for serving**
1	**cup milk**
1	**egg**
1	**Tbsp. water**

1. Preheat oven to 375°F. Line a baking sheet with parchment paper. Soak raisins in 1 cup hot water until plumped, about 10 minutes; drain.

2. Whisk together flour, sugar, baking powder, and salt in a large bowl. Cut in cold butter with 2 knives or a pastry blender until mixture resembles coarse crumbs. Add milk; stir just until moistened. Stir in raisins, then gently knead dough 3 or 4 times, just until it holds together.

3. Turn dough out onto a lightly floured surface. Pat or roll out to ¾-inch thickness. Cut into 10 biscuits using a 3-inch round biscuit cutter, rerolling scraps as necessary. Arrange on prepared baking sheet. Beat egg with 1 Tbsp. water in a small bowl; brush onto biscuits.

4. Bake until golden brown, 15 to 18 minutes. Transfer biscuits to a wire rack to cool slightly. Serve warm with softened butter. (Store in an airtight container at room temperature up to 3 days; chill up to 1 week or freeze up to 3 months. To reheat, thaw biscuits if frozen. Wrap in foil; bake in a 375°F oven until warm, 8 to 10 minutes.)

PER 1 BISCUIT: 336 CAL; 16G FAT (9G SAT); 6G PRO; 44G CARB (2G FIBER, 11G SUGARS); 283MG SODIUM

Date Butter Soak 6 **pitted Medjool dates** (or ⅔ cup raisins) in 6 Tbsp. **boiling water** in a small bowl for 15 minutes. Do not drain. Transfer dates and soaking water to a small food processor or blender. Add ¼ cup **unsweetened plain plant milk,** 3 Tbsp. **natural nut butter,** ½ tsp. **vanilla extract,** and a pinch of **salt.** Cover and blend until smooth, 3 minutes. Makes 1 cup.

MAKE IT GLUTEN-FREE

Use 3 cups gluten-free flour blend containing xanthan gum in place of the 3¼ cups all-purpose flour. Shape and bake as directed.

CUT THE SUGAR

To reduce added sugars, serve with Date Butter (above right) instead of jam or jelly.

BOOST HEALTHY FATS

Replace ¼ cup of the butter with ¼ cup natural peanut butter. After cutting in butter, cut in peanut butter. Continue as directed.

PHOTOS: JACOB FOX; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI

Carrot Cake Baked Oatmeal

(pictured on p. 85)

HANDS-ON 5 MIN
TOTAL 1 HR, 30 MIN **SERVES** 8
SUBMITTED BY THEDAILYGOURMET
NEW RECIPE GO ONLINE TO RATE & REVIEW

If you like, replace the raisins with other dried fruit such as snipped cherries or apricots.

2⅔ cups regular rolled oats
½ cup walnut pieces, toasted
2 tsp. cinnamon
1 tsp. baking powder
½ tsp. pumpkin pie spice
½ tsp. salt
1¾ cups half-and-half or evaporated milk
⅓ cup pure maple syrup
1 egg
2 Tbsp. unsalted butter, melted
2 tsp. vanilla bean paste or vanilla extract
2 medium carrots, shredded (1 cup)
1 cup golden raisins
Yogurt, for serving (optional)

1. Preheat oven to 375°F. Coat a 9x13-inch baking dish with cooking spray.
2. Stir together oats, ¼ cup walnuts, the cinnamon, baking powder, pumpkin pie spice, and salt in a large bowl. In another large bowl, whisk together half-and-half, maple syrup, egg, melted butter, and vanilla; stir into oat mixture.
3. Place carrots in a microwave-safe bowl; microwave on High for 45 seconds. Stir carrots and raisins into oat mixture; pour into prepared baking dish. Sprinkle with remaining ¼ cup walnuts.
4. Bake until top is golden and a toothpick inserted near center comes out clean, 25 to 35 minutes. Let cool completely on a wire rack, then cut into 8 pieces (or enjoy warm, using a spoon to serve). Serve with yogurt.

PER 1 PIECE: 351 CAL; 16G FAT (6G SAT); 8G PRO; 50G CARB (5G FIBER, 24G SUGARS); 264MG SODIUM

VERIFY GLUTEN-FREE

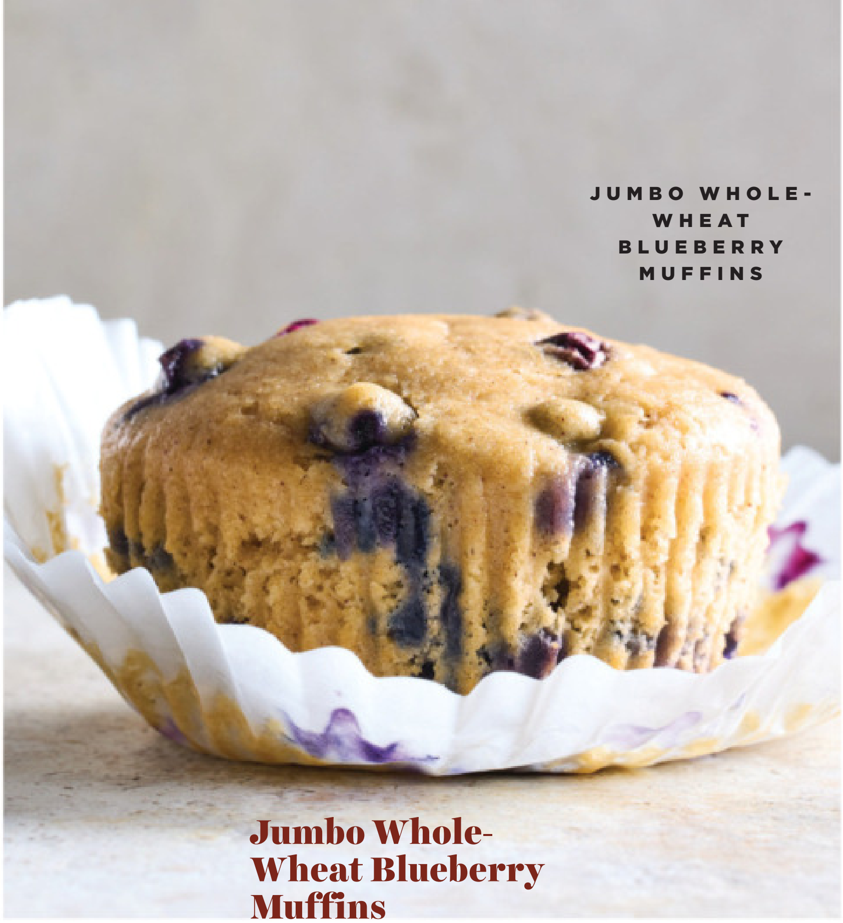
Oats are naturally gluten-free, but some are processed in facilities that also process gluten-containing grains, potentially resulting in cross-contamination. To make this gluten-free, use oats specifically labeled "gluten-free."

REDUCE SAT FAT

Replace butter with avocado oil or another neutral-tasting vegetable oil to reduce saturated fats.

CUT THE SUGAR

Opt for dried fruit that is unsweetened to curb added sugars.



JUMBO WHOLE-WHEAT BLUEBERRY MUFFINS

Jumbo Whole-Wheat Blueberry Muffins

HANDS-ON 15 MIN **TOTAL** 40 MIN
SERVES 6 **SUBMITTED BY** LISAANN

★★★★⯪ 18 REVIEWS

1½ cups whole-wheat flour
½ cup sugar
2 tsp. baking powder
½ tsp. cinnamon (optional)
¼ tsp. salt
1 cup nonfat milk
1 egg
2 Tbsp. butter, melted
1 Tbsp. vegetable oil
2 cups fresh or frozen blueberries

1. Preheat oven to 350°F. Line 6 jumbo (3½-inch) muffin cups or 12 (2½-inch) muffin cups (you may have enough batter for 15 standard muffins) with paper liners. Coat liners with cooking spray.
2. Whisk together flour, sugar, baking powder, cinnamon (if using), and salt in a medium bowl. In another medium bowl, whisk together milk, egg, melted butter, and oil. Whisk milk mixture into flour mixture until smooth. Gently fold in blueberries. Spoon batter into prepared muffin cups, filling each two-thirds to three-fourths full.
3. Bake until muffins are golden brown and a toothpick inserted into centers comes out clean, 25 to 30 minutes for jumbo muffins or 18 to 20 minutes for standard muffins.

PER 1 JUMBO MUFFIN: 275 CAL; 8G FAT (3G SAT); 7G PRO; 48G CARB (4G FIBER, 24G SUGARS); 318MG SODIUM

ADD HEALTHY FATS

Stir in ½ cup toasted chopped walnuts.

CUT SAT FAT

Omit butter and increase oil to 3 Tbsp.

BOOST PROTEIN

Decrease milk and add cottage cheese. Rather than mixing in a bowl, blend 1 cup cottage cheese, ¾ cup milk, the egg, butter, and oil in a blender until smooth. Continue as directed in Step 2, whisking cottage cheese mixture into flour mixture. Makes 7 jumbo muffins.

A FEAST FOR ALL

Vegan and gluten-free and dairy-free, oh my! Navigating holidays with dietary restrictions—whether as guest or host—can be challenging. Read on for strategies to set a table where everyone can fill their plates.

BY MARGE PERRY

35 Million

THE NUMBER OF PEOPLE IN THE U.S. WHO HAVE AT LEAST ONE FOOD ALLERGY, ACCORDING TO FOOD ALLERGY RESEARCH AND EDUCATION (FARE).

ILLUSTRATIONS: ANNIE WALDEN

SLEUTH EARLY

Ask guests about dietary concerns when you extend the invitation. Don't wait to be offered the information.

You're Invited

YOUR MENU IS SET, AND YOU'RE MAKING YOUR SHOPPING LIST WHEN YOUR SISTER CALLS TO REMIND YOU THAT COUSIN SARA IS VEGAN.

Two days later, your mom tells you Dad is now on a strict low-sodium diet. Oh, and don't forget about little Pete's life-threatening nut allergy! The final straw comes when you find out Aunt Barb and her boyfriend don't eat any carbs.

With today's ever-increasing food allergies and dietary restrictions, many hosts now check in with guests as part of their invitation—before the menu is set. This makes it easier to set a table inclusive for all guests.

Case in point: Katie Workman, a cookbook author and the creator of TheMom100.com, has many severe allergies and knows all too well what it's like to be both host and guest dealing with allergies. "In this day and age, as hosts we should all be asking about allergies, and as guests we should all be offering information about our allergies," Workman says.

Sung Poblete, CEO of FARE and prolific host, asks guests about dietary concerns up front. Poblete takes the approach of inclusive cooking: She creates a single menu that meets all of her guests' dietary needs. "I treat the meal like every guest has those same allergies," she says. That way, when she is cooking, there is no risk of cross-contact with allergen ingredients.

For large holiday gatherings, Workman opts for a serve-yourself setup to meet guests' needs. "I make copious side dishes and people can make a meal out of the ones they pick and choose," she says.

Choose Your Plan

Decide which dining setup is best for you:

Create a menu that meets all guests' dietary needs

PRO	CON
Safe from cross-contamination concerns.	Requires research and makes meal planning more difficult.

Create a broad menu that people can pick and choose from based on their needs

PRO	CON
You can include many dishes already in your repertoire, and you ensure there is something for everyone.	You have to prepare more food, and you must be careful to avoid cross-contact between dishes.

Plan a choose-your-own-adventure menu

Make a dish to a certain point, then create variations. You might serve chimichurri with shellfish or steak, so guests with a shellfish allergy are safe and guests who don't eat red meat have a choice. Similarly, serve dishes with the sauce or toppings on the side, so guests can enjoy the roasted chicken but avoid the sauce that may contain an allergen or a topping not part of their diet.

PRO	CON
There is less extra cooking involved, and no one feels singled out.	You need to plan dishes that allow for this approach.

ALLERGY OR INTOLERANCE?

There are important distinctions between an allergy and an intolerance, though both matter when hosting or attending a gathering. A food allergy triggers an immune response in the body, potentially leading to severe and dangerous symptoms. A food intolerance only affects a person's digestive system. "A food allergy reaction may be life-threatening and can send someone to the emergency room, while a food intolerance may be very uncomfortable, but it won't be an emergency," says registered dietitian Tiffany Leon.

Don't Be Shy

Katie Workman, whose allergies have landed her in the hospital upward of 40 times, used to be hesitant to tell hosts about her allergies because she didn't want to impose or inconvenience them. "I didn't want to draw attention to myself, and I didn't want to be weird or different," Workman says. But ultimately, it's worse to sit at the table and not eat anything, or risk going into anaphylaxis. "And if you think you are being polite by not bothering the host—you aren't! It can make the host have to pivot at the last minute. No one wants someone sitting at their table with nothing in front of them, or just a plate of lettuce," she says.

As a guest, the best thing you can do is be forthright and specific. Many hosts might mean well, but without experience cooking for your particular allergy or dietary concern, they can easily make a mistake, and a potentially dangerous one at that.

Offer to bring a dish to share with everyone. That way, you take the weight off your host, while ensuring that at least one dish is safe.

If your host asks how they can ensure their food is safe for you, give them specific examples of what you can eat. List out a few dishes that might be a good fit, and point them to your favorite recipes.

Inform the host of any "hidden" sources of an allergen or ingredient: Most hosts won't know that Worcestershire sauce contains fish, for example. A host might know that a guest with celiac disease can't have bread or pasta, but they may have no idea that soy sauce usually contains gluten.

Many hosts who are allergy-free themselves may not know to check every label and ingredients list. Mention that many bottled condiments, dressings, and sauces (and, in fact, processed foods in general) often contain hidden allergens. Ask the host to save any store-bought ingredient packages or send you a picture of any pre-prepared food so you can check the ingredients.

If you have more than one allergy, it's helpful to email or text the host with the list.

And to avoid cross-contamination, ask the host to be sure each dish has its own serving utensil.

Going Up!

IF IT FEELS LIKE WAY MORE PEOPLE HAVE ALLERGIES THAN IN DECADES PAST—WELL, THAT'S BECAUSE THEY DO. FOOD ALLERGIES AMONG CHILDREN HAVE BEEN INCREASING FOR DECADES, GOING UP BY 50 PERCENT FROM 1997 TO 2011, AND AGAIN UP BY 50 PERCENT FROM 2007 TO 2021.

10 SECONDS

Every 10 seconds, a food allergy reaction sends a patient to the emergency room.
– FARE

PLEASE DON'T FEED THE ANIMALS!

Your dog may love to party—because she knows guests will slip her cheese and cookies and all types of human food. The only problem is, your poor pup may end up with digestive issues in the midst of the event. (And no one wants to have to crawl under the dining table to clean up the mess while guests are eating!) To help dissuade people from feeding your animals, make a general announcement early on (when you are thanking guests for coming), telling folks that even a tiny amount of human food can upset dogs' stomachs and that feeding them can have very unpleasant ramifications. You can also have the pup wear a cute sign saying "Please do not feed me. Pet me instead."

The Big Nine

According to FARE, here are the leading food allergens and the number of Americans affected by each:

Shellfish	8.4 MILLION
Milk	6.2 MILLION
Peanuts	6.2 MILLION
Tree Nuts	3.9 MILLION
Eggs	2.7 MILLION
Fish	2.7 MILLION
Wheat	2.4 MILLION
Soy	1.9 MILLION
Sesame	0.7 MILLION

By law, these nine allergens must be listed on food labels, according to the Department of Agriculture. "The front of a package is for marketing—don't look there," says Tiffany Leon, a registered dietitian and assistant director of training and professional programs at FARE. "The back has nutrition facts, ingredients, and a listing of the allergens."

To download a convenient list of foods to avoid with each of these allergens, scan the code.

DIFFICULT CONVERSATIONS

Family dynamics at the holidays can be tough even before you add in special dietary needs. If a family member who's hosting the meal doesn't take your dietary concerns or intolerances seriously, consider these strategies.

Have a one-on-one conversation. Kick it off with a genuine compliment about their cooking or how much you enjoy their gatherings or appreciate the work that goes into them. This can help to create a more open discussion.

If you have an intolerance, explain that your gut doesn't process certain ingredients the way most people's guts do, and that you have some very uncomfortable reactions when you consume even a small amount. Be scientific and matter-of-fact, and avoid bringing emotions into the conversation.

Come armed with specific ways in which you can help minimize any inconvenience to them. Offer to bring a dish that is safe for you to eat. If you can't eat gluten, for example, bring a sweet potato casserole and—without fanfare—make the streusel topping with a flour alternative.

Ask if you can help plan the menu or select recipes. They might be unaware that roasted turkey and vegetables are typically gluten-free. If you are on a low-sodium diet, for example, ask if dishes can be served salt to taste, so you can better control your sodium intake.

Have patience. In some cases, it may be best to have this conversation after the holidays—when everyone's stress level is lower. Plan ahead for the next gathering.

FOOD Rx

code RED

Winter's crimson fruits—pomegranates, cranberries, and more—contain nutrients that may benefit women's health, including easing menopause symptoms and reducing risk for heart disease and osteoporosis.

BY NATALIE RIZZO, MS, RD

Red is every woman's color, especially in the produce aisle. Ruby-hued fruits, like pomegranates, cranberries, and red grapes, aren't just pretty on your plate—they provide powerful plant compounds that promote long-term health for women.

Pomegranates

During menopause, estrogen levels drop, contributing to symptoms such as hot flashes and poor sleep. Pomegranates are rich in phytoestrogens—plant-based compounds that mimic human estrogen and may help relieve menopause symptoms. A 2020 study found that just four weeks of pomegranate supplementation significantly improved menopausal symptoms during supplementation and for three weeks afterward. More research is needed, but easy ways to incorporate pomegranate include blending juice into a smoothie and topping salads with crunchy arils.

PHOTOS: (GRAPES) KELSEY HANSEN; FOOD STYLING: SHANNON GOFORTH; PROP STYLING: NATALIE GHAZALI. (PORTRAIT) WILLIAM PAETZK

Red Grapes

Menopause impacts women's risk for cardiovascular disease, too—especially for those that experience early menopause (40 and younger). Red produce may help counteract heart disease and menopause symptoms. Red grapes, for example, contain resveratrol, a powerful polyphenol that has estrogen-like effects in the body, which research has linked to better cardiovascular health. Their edible seeds contain proanthocyanidins, compounds shown to reduce blood pressure in middle-aged women. The blood pressure-lowering effect may also be due to grapes' potassium content. A 2-cup serving of red grapes contains 10 percent of the daily value of potassium; enjoy them as a snack or roast them with olive oil and sumac for a heart-healthy side dish.

Cranberries

Menopause also increases risk for urinary tract infections (UTIs) and osteoporosis (weakened bones). Enter cranberries. A 2024 review of 20 trials, published in *European Urology Focus,* concluded that UTI management improved after increased cranberry juice intake, more so than when subjects increased liquid from non-cranberry sources. Cranberries also provide vitamin K, which supports bone health. A 2024 review, published in *Nutrients,* found that when combined with vitamin D, vitamin K maintained bone health and may also reduce fracture risk in postmenopausal women. A cup of cranberry juice contains about 10 percent of the daily value of vitamin K. To tame cranberries' tart taste, top off 100 percent cranberry juice (not cocktail!) with carbonated water.

ABOUT THE WRITER

Natalie Rizzo, MS, RD is the author of *Planted Performance* and the founder of *Greenletes,* a sports nutrition blog and practice.

Add more red to your plate by tossing pomegranate arils into your morning yogurt or oatmeal, or into fruit salsa. Snack on red grapes with a handful of nuts for a filling and healthy sweet snack. Cook down cranberries into sauces, curd, and more (see page 74 for recipes and more ideas to use fresh cranberries).

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TO MAKE YOUR BROWSING EASIER.

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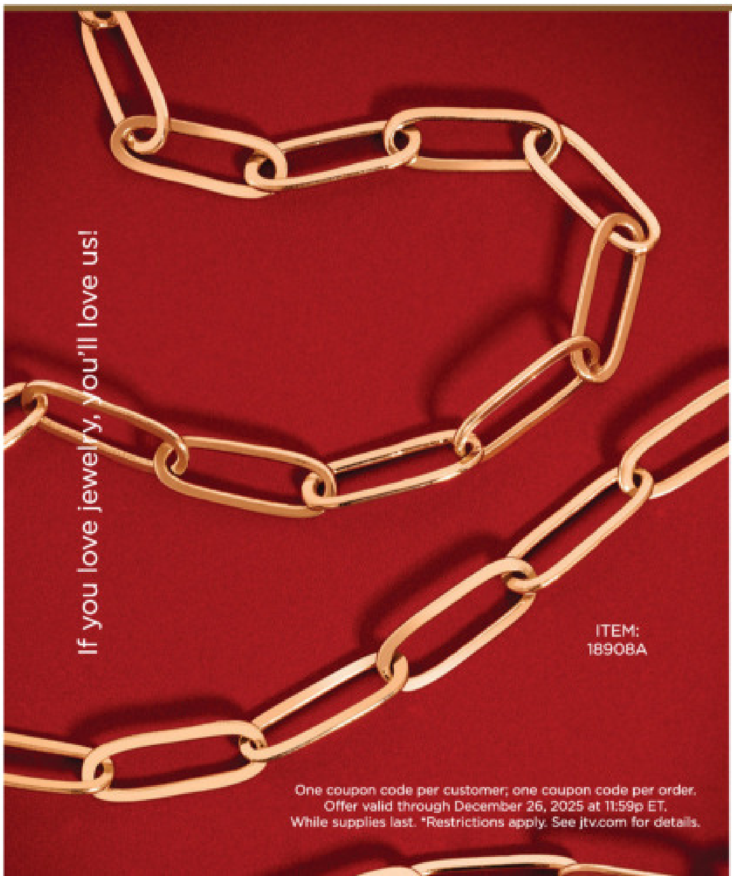

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GLASS of CHEER

This ruby-red sparkler—a mash-up of a French 75 and a New York Sour—is party-ready. Stir up the cocktail mixture beforehand, then top it off with subtly bubbly Lambrusco and frozen raspberries when guests arrive.

Big-Batch West 75th

HANDS-ON 15 MIN
TOTAL 1 HR, 15 MIN **SERVES** 8
SUBMITTED BY JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

This cocktail combines the red wine of a New York Sour and the lemony, sparkling qualities of a French 75, but with a large-batch brandy-Lambrusco twist. Lambrusco isn't as bubbly as champagne, so for more effervescence, top off with club soda.

- **1 cup Calvados**
- **½ cup lemon juice, plus lemon twists for garnish**
- **¼ cup Raspberry Syrup (recipe, below left)**
- **2 tsp. orange bitters**
- **Ice**
- **1 (750-ml) bottle Lambrusco, chilled**
- **Club soda, chilled (optional)**
- **Frozen raspberries, for garnish**

1. Combine Calvados, lemon juice, Raspberry Syrup, and orange bitters in a 2-cup measuring cup or small pitcher. Chill, covered, until cold, at least 1 hour (or up to 1 day).

2. Pour Calvados mixture into 8 ice-filled wineglasses; top each with 3 oz. Lambrusco. If using, top off drinks with club soda. Garnish with lemon twists and/or frozen raspberries.

HIDDEN GEM ***GLUTEN-FREE***

PER ABOUT 5 OZ.: 155 CAL; 0G FAT; 0G PRO; 9G CARB (0G FIBER, 6G SUGARS); 1MG SODIUM

Raspberry SYRUP

Combine ¼ cup **water** and ¼ cup **sugar** in a small saucepan. Bring to a boil, stirring to dissolve sugar. Remove from heat. Add ¼ cup **frozen raspberries;** gently mash. Cover and let steep 1 hour; strain. Chill, covered, until ready to use (or up to 1 week). Makes ⅓ cup.

PHOTO: BRIE GOLDMAN; FOOD STYLING: ANNIE PROBST; PROP STYLING: BREANNA GHAZALI

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Part of a nutritious breakfast. Toppings added as serving suggestion.